A TASTE OF THE FUTURE

Service manual

COFFEE QUEEN

Excellence

With CO2 from serial no. 04119241169
Without CO2 from serial no. 04119240139

Your retail dealer

.....

.....

S / EN

Rev. 090915

1. Table (list) of contents Excellence

1. Table of contents sid. 2
2. Generally 3
3. Overview of the components, front. 4
3. Overview of the components, mixer system. 5
3. Overview of the components, chilled water 6
3. Overview of the components, chilled water unit with carb. acid 7

SERVICE

4. Installation and start . 8-12
- Place the machine 8
- Assemble machine 8
- Apply enclosed 8mm hose, between, over /under cabinet 8
- Apply carbon dioxide tube 9
- Connecting electricity to machine 9
- Connecting water to machine 10
- Starting up machine 10
- Connecting electric cable 11
- Fill canisters with ingredients 12

5. Operation;
- Brewing of coffee in cup 13
- Chilled water in cup or a bottle 14
- Brewing of jug 15

6. Cleaning program
- Automatic cleaning of brew mechanism, mixing bowl 16
  - cleaning of brew house 16
  - dismantling of brew house 17
- Automatic cleaning of mixing bowl 2 or 3 18
- Automatic cleaning of In/Outlet valves 19
- Rotate brew mechanism without water or ingredients 20

7. Weekly cleaning
- dismantle mixer system 21
- wash these parts 21
- assemble mixer system 22

8. Cleaning and maintenance
- cleaning and dismantling of coffee filter 23
- outward cleaning 24
- cleaning of condenser 25

9. Cup counter and Easy access 26
10. Safety functions 27
11. Failure messages 27
12. Storage and transportation 27
13. Installation of coin mec 28
14. Dimension sketch 29
15. Changing water softner 30
16. Circuit diagram 31
17.Spare parts lists 32-37
18.Exploded View 38-45

2. General. Excellence

We congratulate to your choice of a Coffee Queen Freshbrew machine.

Please read this manual before you take the machine into operation for the first time.
The manual contains important instructions for a safe and proper use of the machine.

Always keep this manual within reach for the user!

Coffee Queen *Excellence*

- Making coffee cup by cup
- Filtered chilled water (with or without carbonic acid).
- Jug facility with key switch
- 12 choices of drinks
- 4 ingredient canisters
- Brewing mechanism with coffee filter
- Electronically temperature controlled
- Adjustable coffee strenght
- Illuminated cup while brewing
- Clock functions (Built-in)
- Base cabinet with storage and large waste bin (optional)
- Manufactured in stainless steel

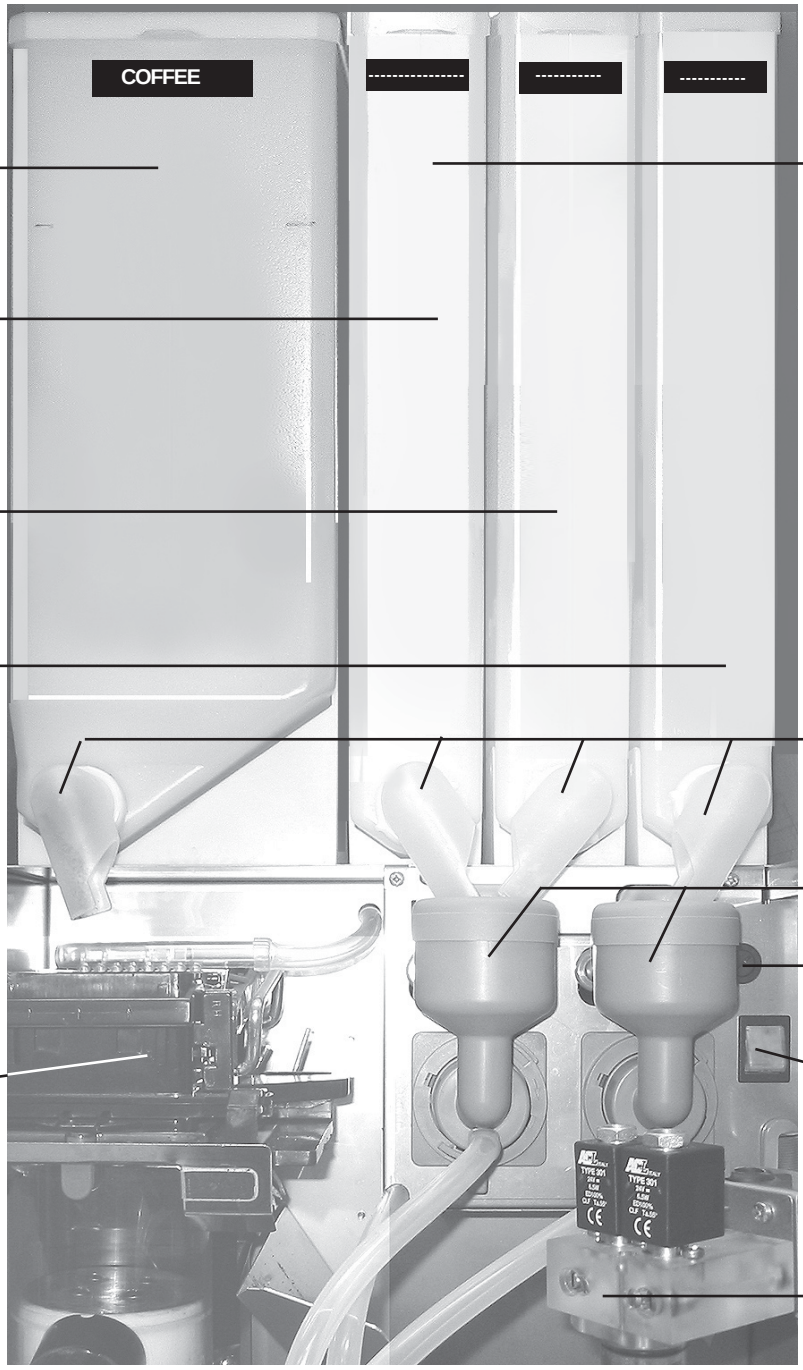
Facts:

Height	1795 mm
Width	420 mm
Depth	580 mm (+ 38mm)
Weight without CO2	77kg
Weight with CO2	83kg
Tank volume	2.4 litre
Electricity	230V/2200W
Water connection:	½" outside thread
Water purifying screen:	carbon filter
Refrigerator	HFC-134a

Capacity:

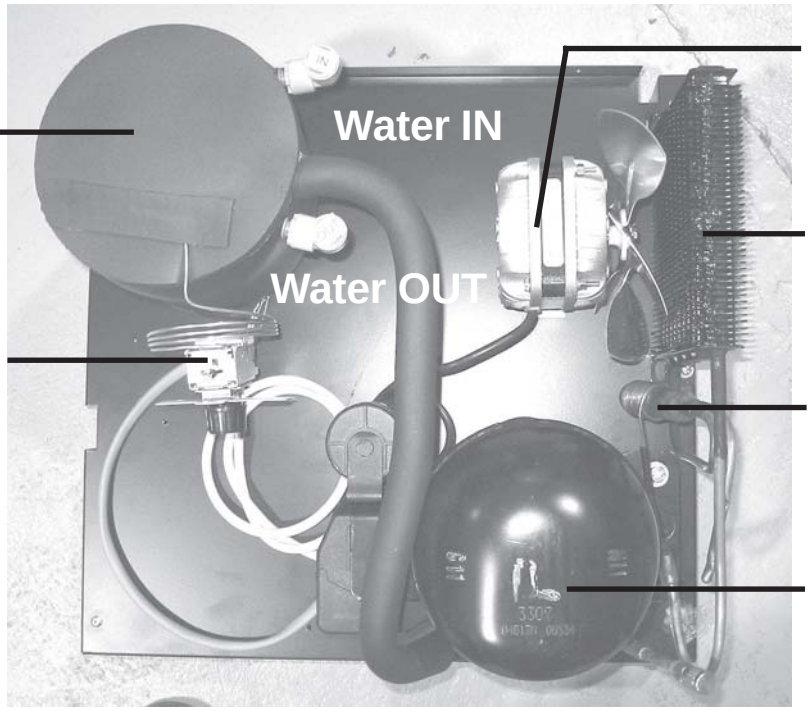
Approx. cups of coffee	350 / filling
Cold water with carbonic acid	20 litre / hour
Ingredient canisters	4 pcs.(variable contents)

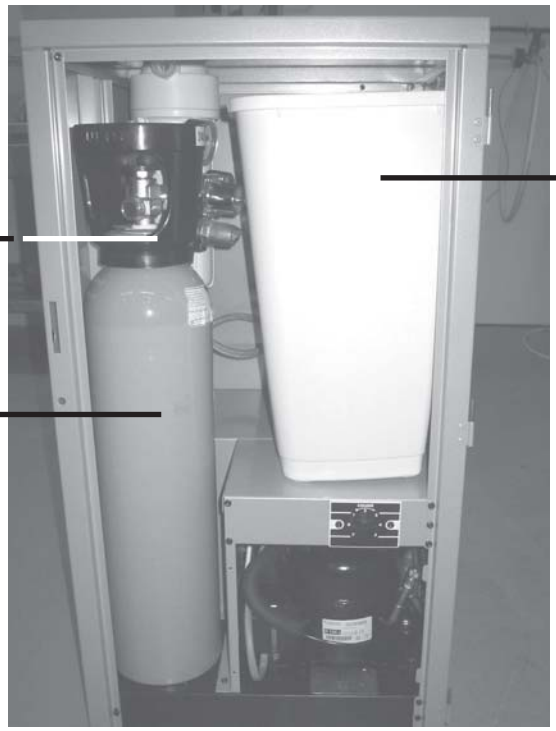
Display
Strenght of drinks ++ / - -
Key switch
(cup and jug choice)
12 choices of
drinks
Door lock
Water outlet
(warm drinks)
Water outlet
(cold drinks)
Cupholder
Drip tray
Base cabinet with
waste box and a
water purifying screen.
(type: coal screen)
Carbon dioxide tube
Door lock

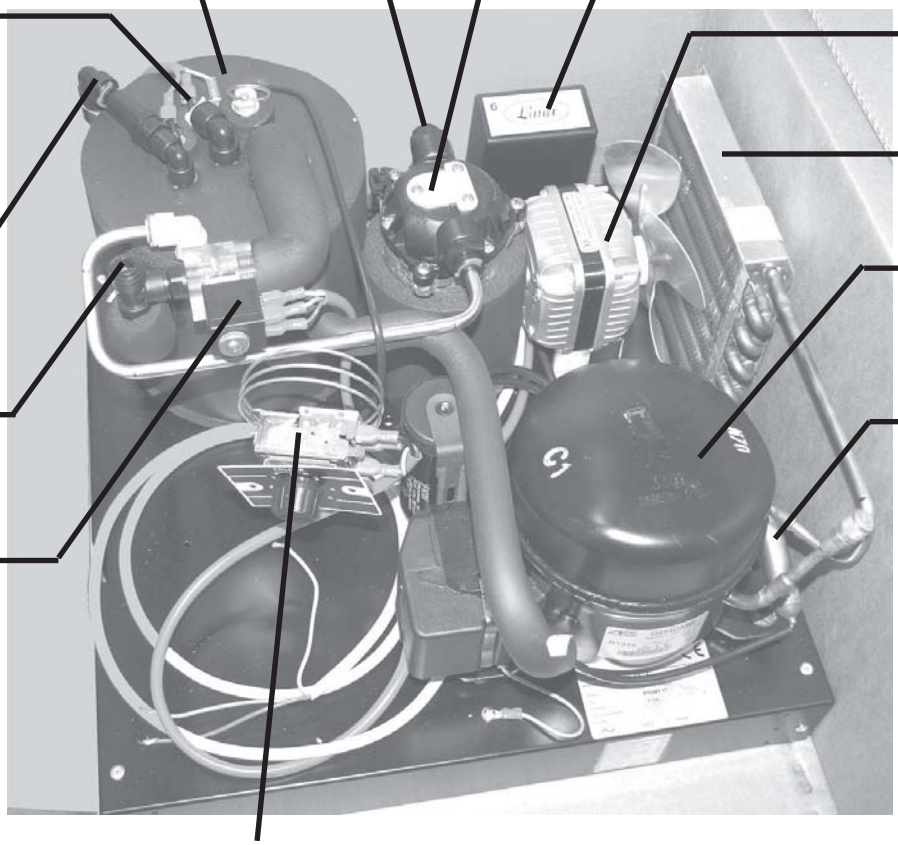


Detail;	Ingredients;	Width;	Height;	Volume/litre;	Amount/unit
Canister;	coffee	160	400	9,3	1
Canister;	chocolate	67	400	3,5	1
Canister;	topping	67	400	3,5	1
Canister;	sugar	67	400	3,5	1

Waste box


Cooling unit
Water IN
Fan
Condenser
Water OUT
Thermostat
Dryer
Compressor


Waste box
Gas holder
Carbon dioxide tube


WATER IN
Pump, pressure increase
Cooling block
Electronic box
Carbonated WATER OUT
Fan
Condenser
CARBON ACID IN
Compressor
WATER OUT
Dryer
Solenoid valve
Thermostat

1. **<u>Place the machine on a flat level and waterproof surface.</u>**

2. Assemble top cabinet and base cabinet with the enclosed screws M6 x 20.

M6 x 20

OBSERVE!
Make sure there is a space behind the machine for free flow of air.
(minimum 10cm).

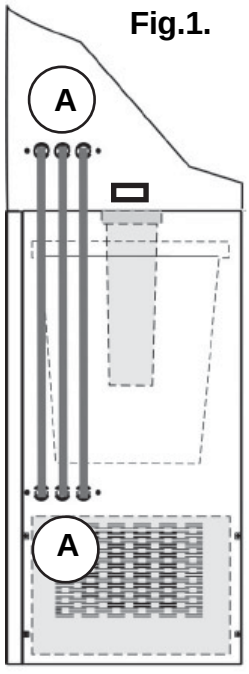
NOTE! This installation part is only valid Freshbrew machine Excellence with a chilled water function (with carbonic acid).

3a. **Apply the enclosed 8mm hose (A) (parallely),** between the over cabinet and base cabinet, left to left a.s.o. **3pcs.** (See fig.1).

3b. Valid for machine with chilled water unit.
Apply parallel the enclosed 8mm hose (A) between the over cabinet and base cabinet, left to left a.s.o. **2pcs.**

NOTE!
Do not connect cable to the base cabinet before machine is warm. (this will take approximately 10 minutes).

Fig.1.



4. Apply carbon dioxide tube. (See fig.2). Open the tap,Check the manufacturing pressure: 3.5bar. Adjustable:+ 0.5 -1.0 bar. Loosen screws and dismantle left side sheet. (see fig.2). Place carbon dioxide tube.(fig.3). Lift in waste box. (see fig.4)

fig.2.

fig.3.

fig.4.

NOTE! Valid for freshbrew coffee machine with chilled water unit, only.

Installation and start, starting up machine.

(No water pump in machine.)

Follow these directions; no 1, 2, 3b, 5, 6, 7, 8, 9,10, 11, 12, 13, 14. 16, 17, 18.

Connecting electricity to (upper cabinet) **machine**.

5. Connect the electrical plug to a separate grounded wall socket 230V 10A.

Grounded wall socket
230V 10A

Connecting of water to machine, (over cabinet)..

6. Connect attached water hose to cold water with an R 1/2".
Make sure that the water hose not are kinked anywhere when machine is pushed into place.

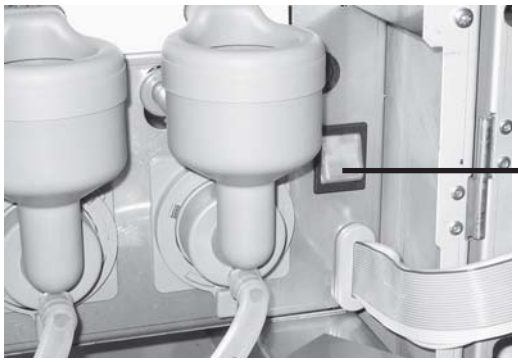
Please flush the water hose before connecting to machine, this to avoid any particles to destroy the inlet valve.

7.. Open the water inlet.

8. Turn on the switch inside the door.

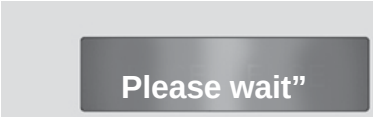
Water is been filled into the tank automatically with 2,4 litres of water.
The heating will not start before the water level reaches the level sensor.

9. Close door.

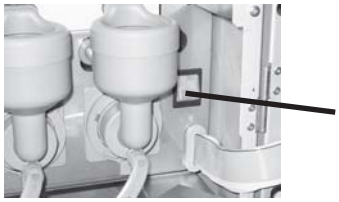


Set temperature is approx. 97ºC.

10. When the water is heated to right temperature. The message **"please wait"** will disappear.



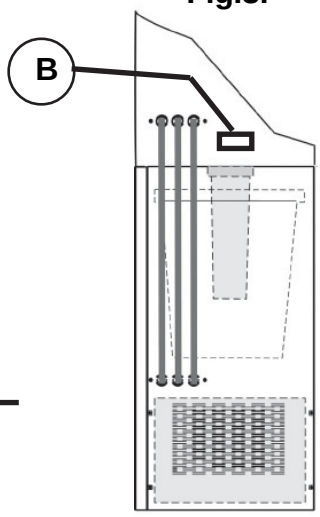
11. Turn off the machine.



Starting up machine.

12. Connect the electric cable to the appliance plug. **(B)**
(See fig3)

Fig.3.



13. Turn ON the machine.

Then wait until the text
in display starts moving (forward).

14. Push button for chilled water until water is coming in a even flow. This will make the pump more silent.

NOTE! If no chilled water is coming.
Restart machine.

15. Push button for carbonated water until water is streaming out in a even and quiet flow. (carbon dioxide tube is also now filling up)

The pressure increase pump will now be entirely quiet.

16. After approximately 10 minutes machine is ready to use..

(In the meantime water is getting cold).

When you push the buttons, for chilled water and carbonated water functions?

When you push the ”button” for carbonated water function, the inlet /outlet valves will start open at the same time.
When you stop pushing the ”button” for carbonated water, the outlet valve will close and the inlet valve is open 20 seconds more. This is to keep the water pressure constant in the chilled water unit.
This also will give a safety if a leakage should arise and machine should run out water.

Machines without carbonated (chilled) water function;
In and Outlet valves open and close at the same time.

Fill canisters with ingredients.

17. Dismantle; ingredient canisters.

Take out (this to avoid unnecessery spillage in the machine) ingredient canisters and fill them with ingredients.

COFFEE

CHOCOLATE

SUGAR

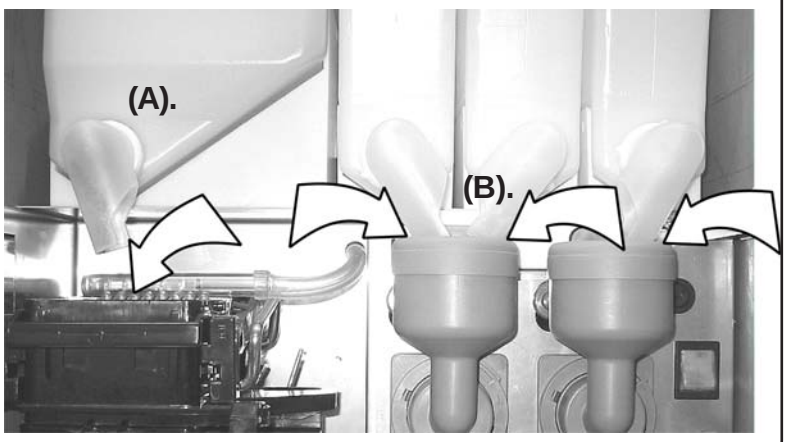
TOPPING

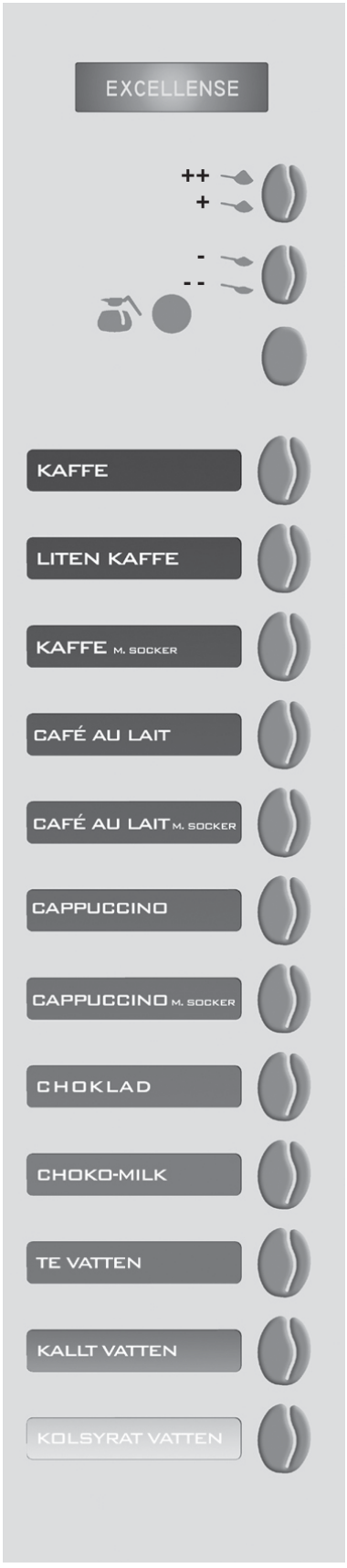
ICE COFFEE - TEA

ICE CHOCOLATE

18 . Reassemble; ingredients canisters;

Make sure that the outlet pipes on the ingredient canisters are touching the steam traps (B) and that the coffee powder will fall into the centre of the brew mechanism (A).





Brewing of coffe. Chocolate etc.

1. Place a cup in the centre of the cup holder.

2. The strenght has a standard setting,
if you wish to increase or decrease it, do as follows if not continue to point 3.

Stronger drink;
Increase by pushing + or ++ for 5% or 10%
alternative
Weaker drink;
Decrease by pushing - or -- for 5% or 10%
(the indication lamp will go up or down depending of choice).

3. Choose drink by pushing on the button to the right of each menu
The display will show; ”Please wait”, and the light on the cup will be illuminated.

4. Wait until the light on cup and the message ”Please wait”
has been turned off before you take your cup.

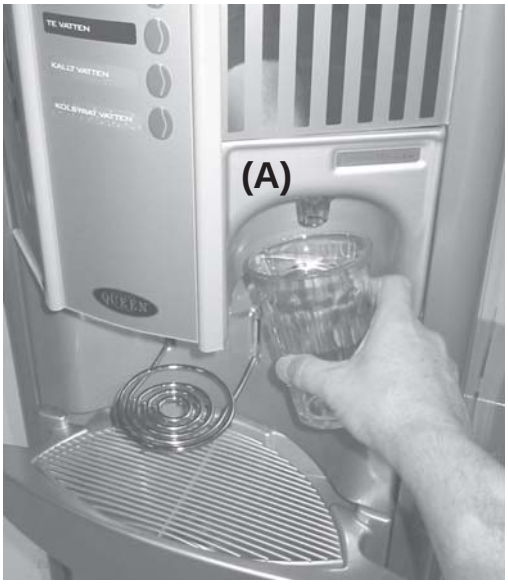
5. Enjoy your drink.

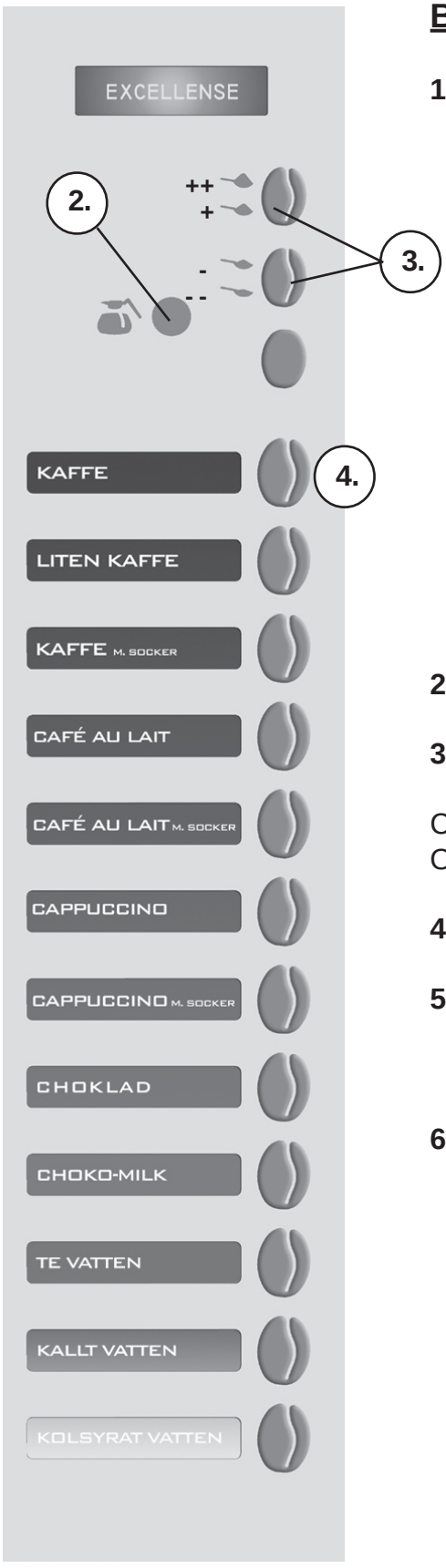
Chilled water in cup or a bottle. (or carbonated chilled water).

1. Put a glass under the outlet for chilled water **(A)**
and push the button **(1)** chilled water
or **(2)** carbonate water

(1)

(2)





Brewing of jug.

1. Place a jug in the centre of drip tray by lifting up the cupholder.

2. Turn on the key with jug symbole clockwise.

3. 6 cups of brewing is standard settings,

Change amount of cups by pushing + or - button.
Optional up to 12 cups or down to 1 cup brewing.

4. Push the button to the right of menu ”Coffee”

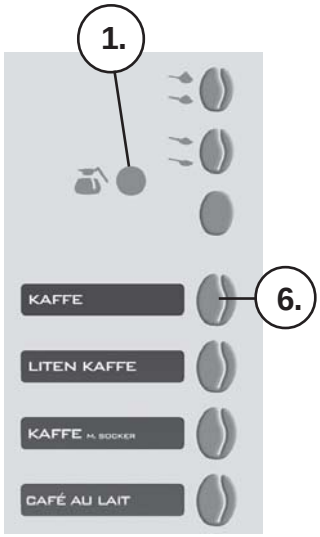
5. Wait until the light and message ”Please wait” has been turned off before you take out the jug.

6. Serve a jug with good coffee.

Automatic cleaning of brew mechanism, mixing bowl:

Shall been done every week.

The brewmechanism can easily be cleaned with the key switch in ”cup” (normal) position.



1. Turn the key slowly ninety degress and back again.
   Push button for drink 1 for 6 seconds. **A**
2. After 4 seconds a signal will go faster.
3. After 6 seconds **The display shows;** ”Open door”
   ”load detergent”.
4. Fill 25gr detergent (one portion bag) in to the brew mechanism. (Detergent will be supplied from your dealer)
5. **The display shows;** ”Close door”
6. **The display shows;** ” When ready press key”
   Place a jug into the drip tray and push button for drink 1

7. **The display shows;** ”Cleaning mixer” **(2....)**
8. **The display shows:** ”Rinsing coffee” ”Soak time:”
   The machine start to count down from 300 seconds.
9. **The display shows.** ”Brewer cycle” the machine is counting down.

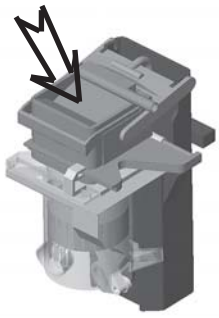


Fig.B

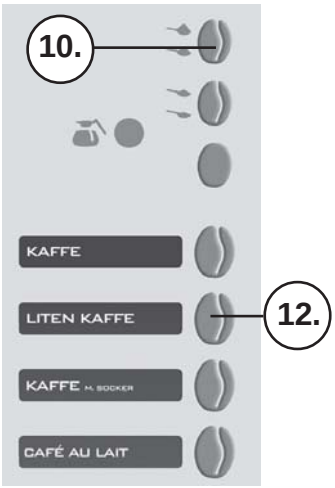
To stop cleaning process: push ”Stop” button.
The brew mechanism will go back to start position.
NOTE! Dont stop the process when detergent has been loaded.
Then the cleaning must be finished.

IMPORTANT! Cleaning of brew house.

After the automatic cleaning program is finished. Clean brew house! This must be done, to make sure that you will remove residual detergents and coffee remains!

Dismantling and cleaning/washing brew house:

Do as follow in paragraph 10- 19.



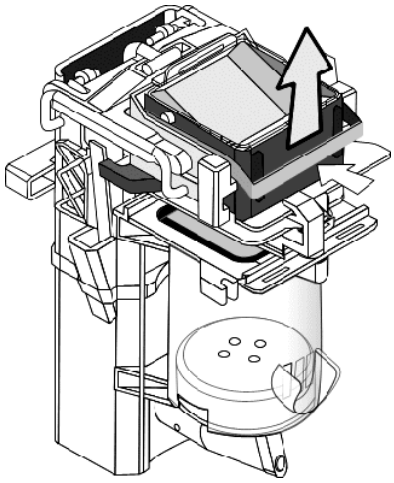
10. **Push ”+” button in 6 seconds**
11. The display shows: ”Change paper/Rotate” ”Push E/ +”
12. Push” **E**” button.
13. The display shows; ”Preparing paperload”.
14. The machine will rotate in position.
15. The display shows,”Change paper”
16. **Open door**, **dismantle**, clean and reassemble brew house.
    page 17.
17. Close door.
18. Machine is ready to use again.
19. Take out a cup of coffee and waste it
just to make sure that there is nothing left of detergent.

If machine not will go back in start position. Restart machine.

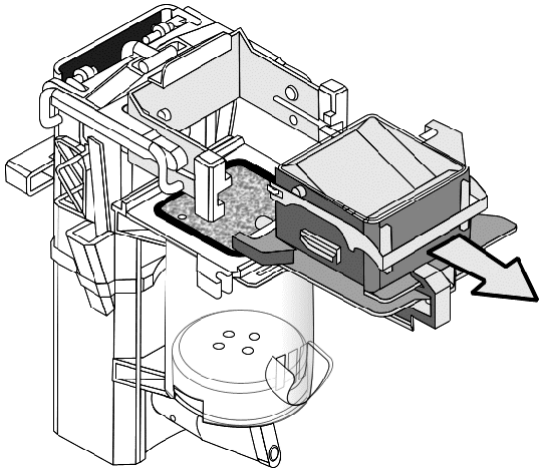
Dismantling and cleaning/washing brew house:

Dismantle brew house:

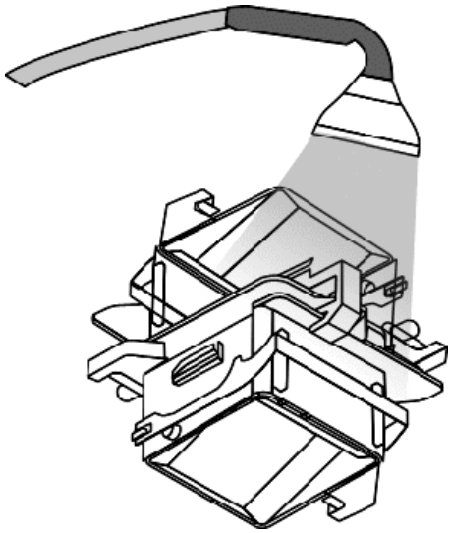
1.



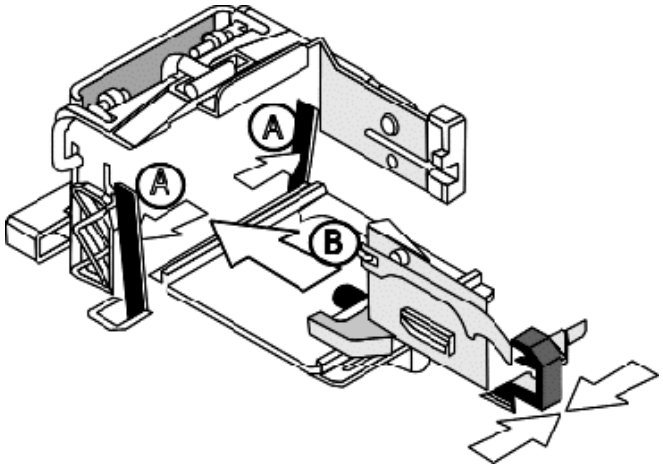
2.



3. Flush brew house!
To remove detergent and coffee remnants.

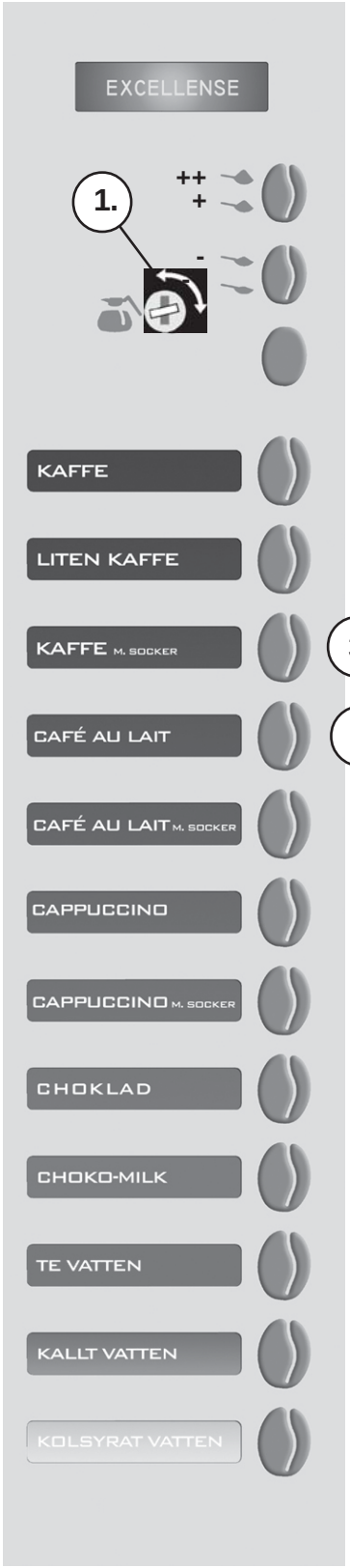


4. Reassemble brew house.
NOTE! When reassemble brew house make sure that (B) wiper are between (A) arms.



Weekly cleaning! Automatic cleaning of mixing bowl 2 or 3.

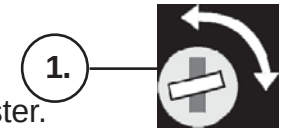
If you only wish to clean the mixer bowl and whipper house; Follow these instructions:



The mixer bowls can easily be cleaned with the key switch in ”cup” (normal) position.

Automatik cleaning of mixer bowl No:2

1. **Place a jug in the drip tray.**
2. Turn the key (1) slowly ninety degrees and back again. **Push button (3) for 6 seconds.**

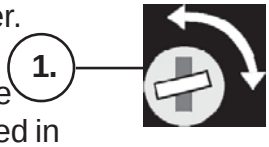


3. After 4 seconds the signal will go faster.
4. After 6 seconds the mixer bowl and the whipper house no.2 starts to be cleaned in 5 seconds. **The display shows:** ”Cleaning 2”.

Automatik cleaning of mixer bowl No:3

1. **Place a jug in the drip tray.**
2. Turn the key slowly ninety degrees and back again. **Push button (4) for 6 seconds.**

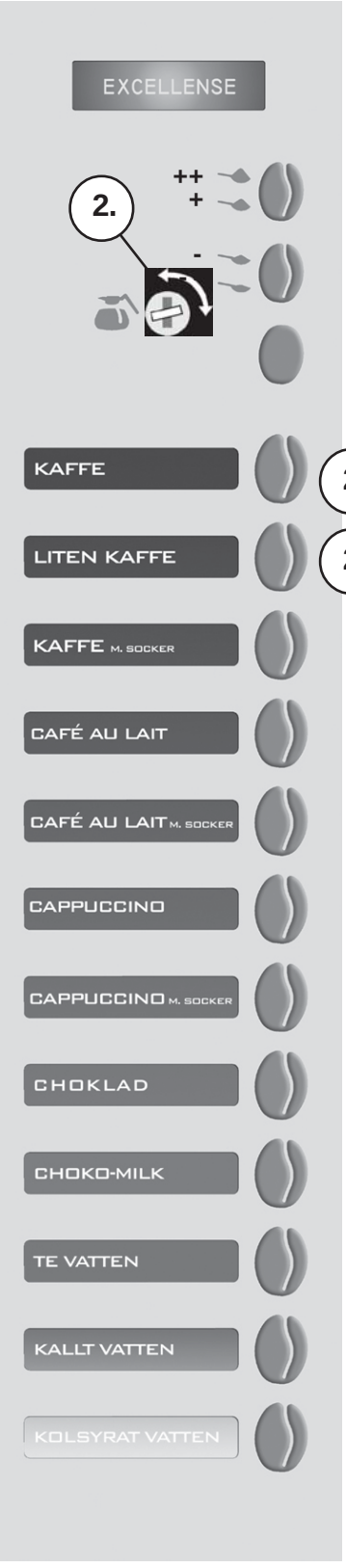
3. After 4 seconds the signal will go faster.



4. After 6 seconds the mixer bowl and the whipper house no.3 starts to be cleaned in 5 seconds. **The display shows:** ”Cleaning 3”.

By cleaning means that water is flushed and whipper motor rotates.

Automatic cleaning of In/Outlet valves:
The In/Outlet valves can easily be cleaned with the key switch in ”cup” (normal) position.



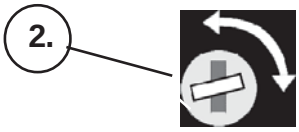
1. **Place a jug in the drip tray.**

2. Turn the key slowly ninety degrees and back again. **Push button ”E” and ”→”at the same time for 6 seconds. Keep buttons down.**

3. All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or as long as you hold the buttons.

4. The display shows: ”Cleaning valves”.

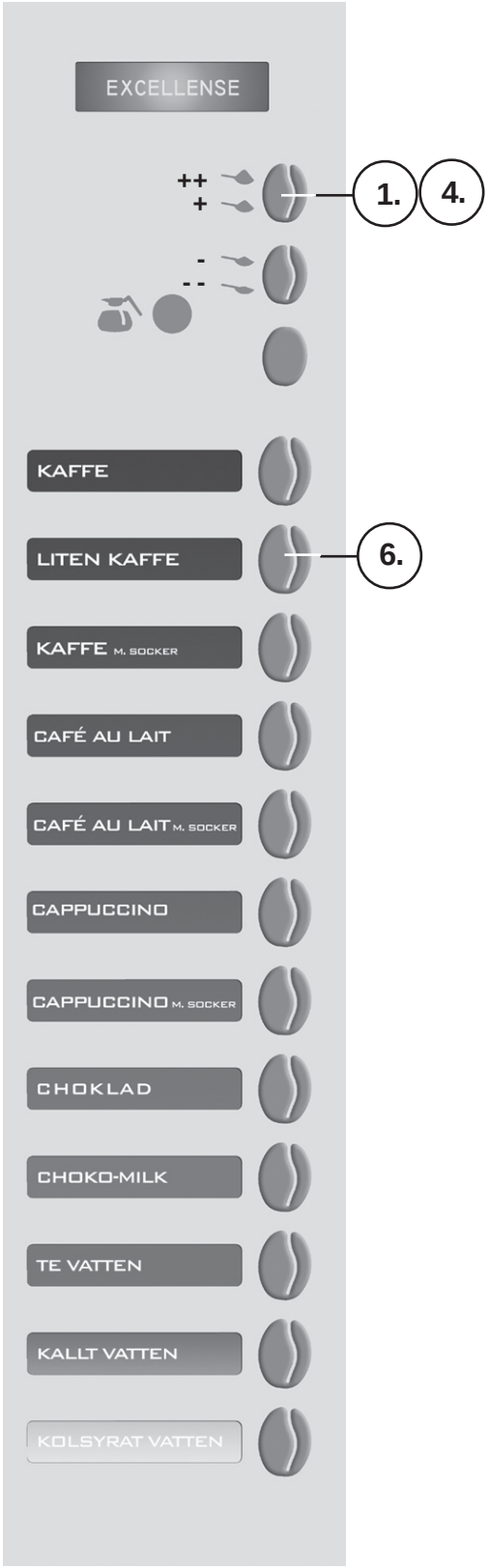
5. Push button ”E” for making a brew cycle and flush remaining water and scale from the cleaning.



By cleaning is meant that valves ”knocks” away eventual scale and other particles which has been attached in the cylinders and that they are flushed away with the water.

Rotate brew mechanism without water or ingredients:

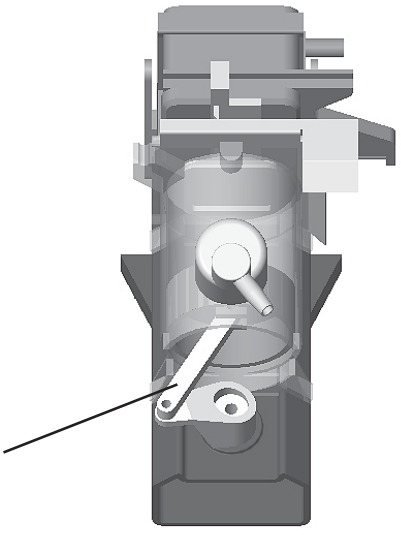
The brew mechanism can be rotated without water and ingredients with the key switch in ”cup” (normal) position.To be used when brew mechanism has been dismounted for washing and shall be remounted.



1. **Push ”+” button in 6 seconds.**
2. After 4 seconds the signal will go faster.
3. The display shows: ”Change paper/Rotate” ”Push E/ +”
4. **Push + button.**
5. The display shows:”Rotate cycle without water”.
6. **Push ”E” button.**
7. The display shows: ”Rotate”

The brew mechanism rotate one turn without water and ingredients and the mechanism falls into position if it has been dismounted.

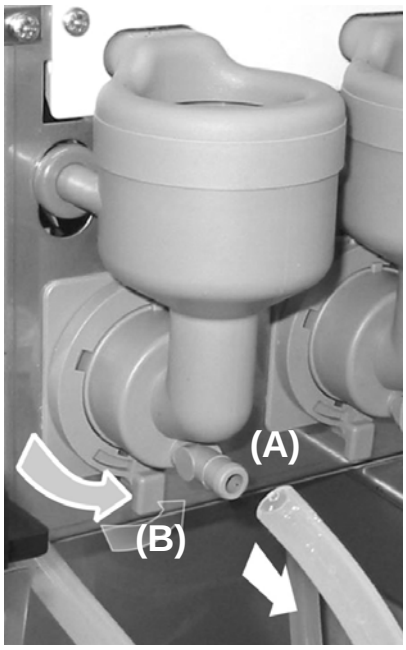
Observe! The push rod shall be in position ”8 o clock”
If not take out again and repeat the procedure.



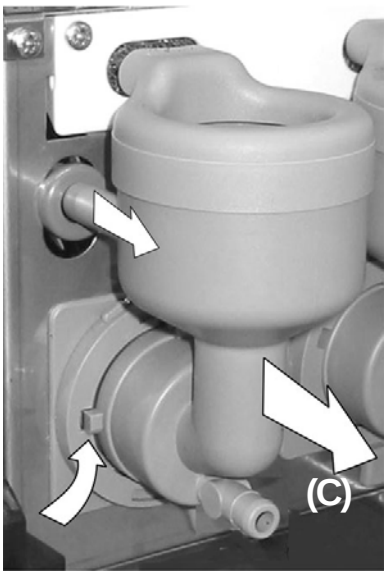
Eight (8) o clock.

Dismantle : Mixer system

1.
Loosen outlet hose **(A)**and turn lock knob **(B)** anti-clockwise.

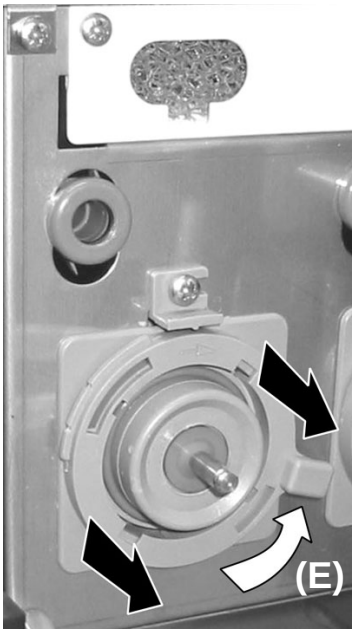


2.
Loosen mixer bowl. Pull apart **(C)**.



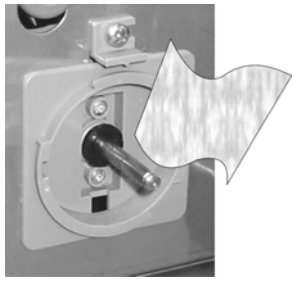
3.
Loosen whipper **(D)** pull whipper straight out from the machine.

4.
Turn lock knob anti-clockwise.**(E)** until it stops



Cleaning

5. Clean with a wet rag and drought drily.



Wash these parts:

.6.

A. Mixer bowl

B. Steam trap

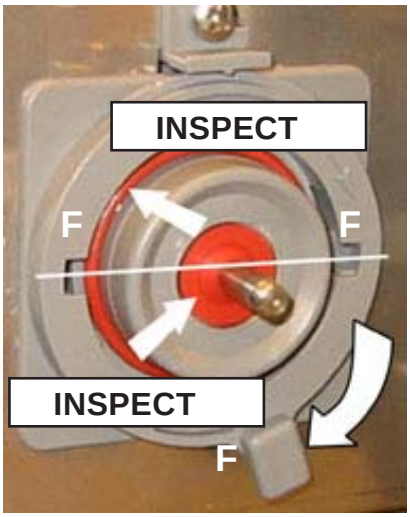
C. Whipper

D. Assembly plate

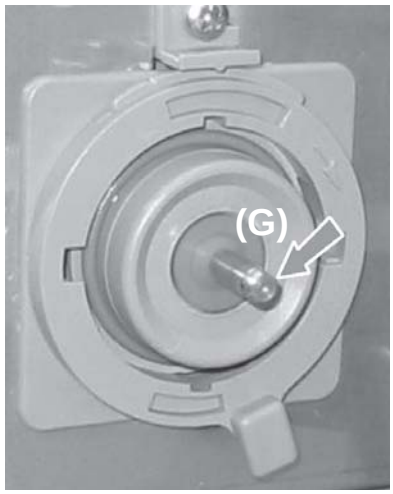
Make sure this parts are dry before use

REASSEMBLE: Mixer system

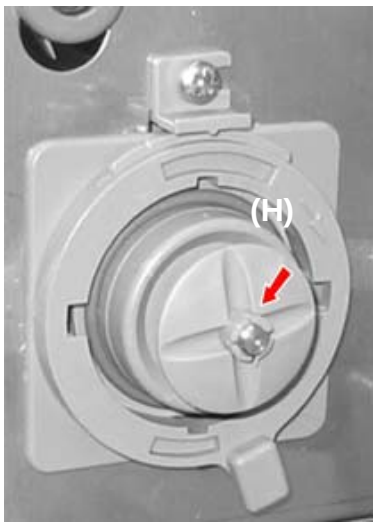
7.
Reassemble the assembly plate by turning lock knob **(F)** clockwise. **INSPECT** gaskets.



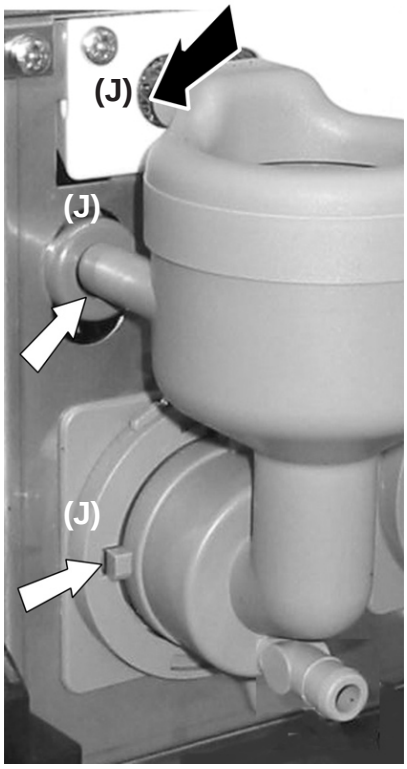
8.
Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next **(G)** and picture **(H).**



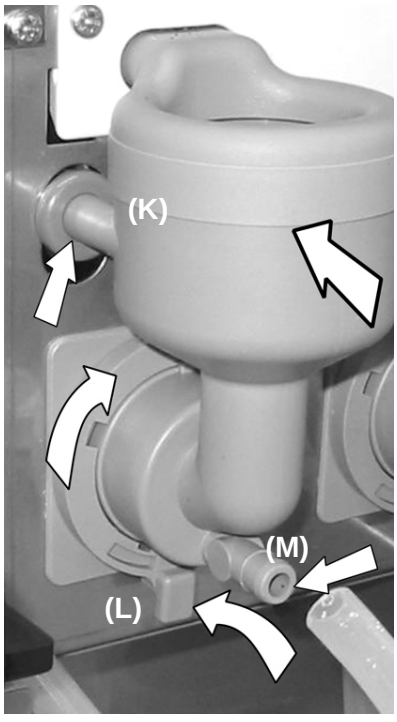
9.
Assemble whipper , pull until you hear a clicking noise. **(H).**



10.
Assemble mixer bowl and steam trap **(J)** see picture.

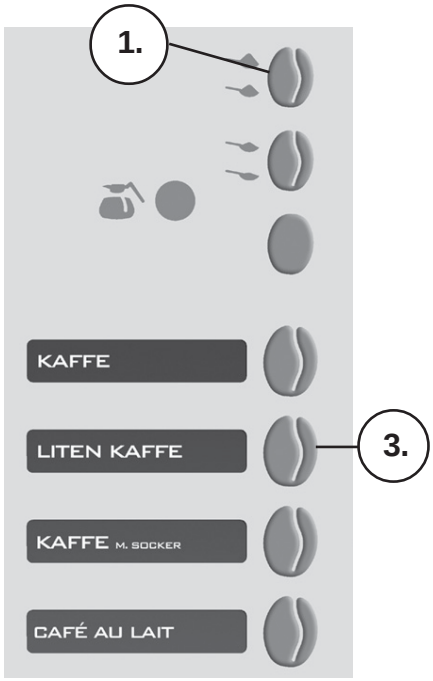


11.
Easily push the mixer bowl towards, according to **(K)** and lock with lock knob **(L).**Connect outlet hose **(M).**
(**NOTE**! make sure that all water hose are connected at right place



Dismantling and cleaning coffee filter.

A tool for dismantling the coffee filter, comes with the machine.



1. Push **"+ button"** for 6 seconds.

2. After 6 seconds the display shows; "Change paper/ Rotate" "Push E/+".

3. **Push "E" button.**

4. **The display shows;** "Preparing paperload".

5. The machine will rotate in position.

6. When the display shows,"Change paper" open the door and insert the dismantling tool through the brewer spout all the way to the back of the cylinder, then slide it up until contact is made with the screen assembly.
Push up on the rear of the screen assembly until it pops out of the cylinder.

7. Soak the screen assembly in a solution of 25gr. cleaning agent in 3dl water for a maximum of 10 minutes.

Fig. 2.

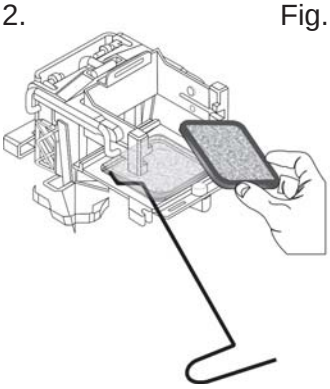


Fig. 1.

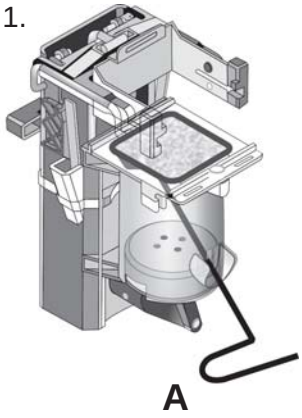
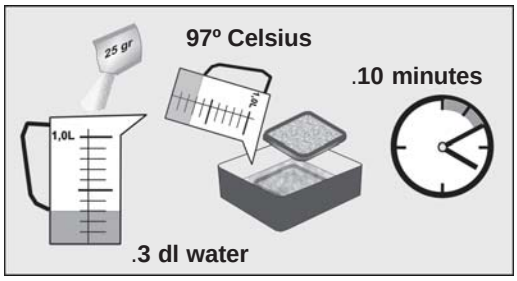


Fig. 3.



(Cleaning agent is supplied by your retail dealer)

8. Insert the screen assembly and close the door. Then the machine will return to start position and the machine is ready for use.
If machine not will go back in start position. Restart machine!

Prolonged contact with cleaning agent may damage the screen assembly. Once this is done, the screen should then be thoroughly rinsed with dish soap and warm water to remove any leftover residue.

Cleaning agent: (brew mechanism)	**Coffee Queen article no 1104161**
Filter: (brew mechanism)	**Coffee Queen article no 47200213**
Tool: (dismantling filter)	**Coffee Queen article no 4720090**

Outside cleaning;

Outside cleaning; use a soft rag and liquid cleaning agent which not scratch.

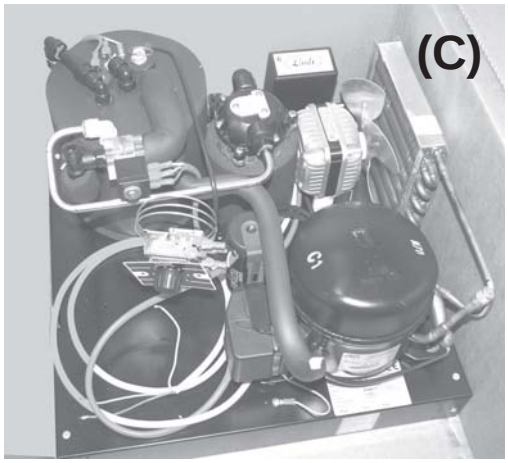
Condenser cleaning: Chiller unit. Must be cleaned every 6 month. With an extremily dusty environment you must have a more frequently cleaning.

1. Open door (base cabinet)

2. Loosen inspection plate (2 screws)

3. Remove inspection plate.

4.Clean condenser **(C)** free from dust,(between cooling flange) by using a brush, vacuum cleaner or compressed air.



Exchange carbon dioxide tube: After aprox.1000 litre of water. (See installation and start. Page 9 and chapter 4).

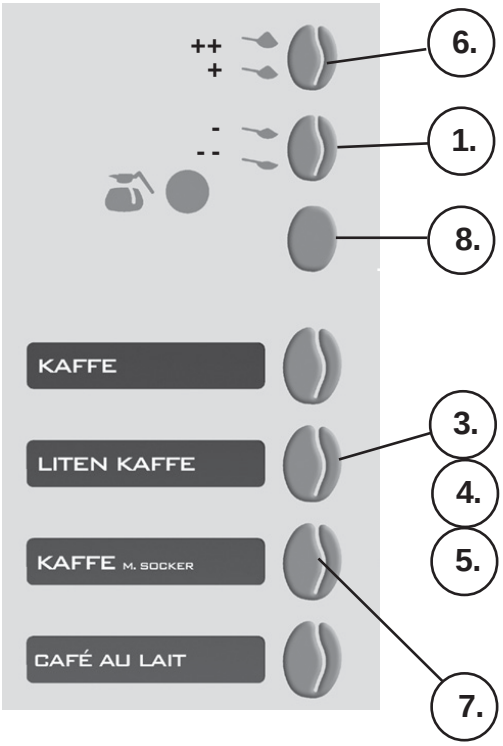
fig. a.

fig. b.

fig. c.

Cup counter::

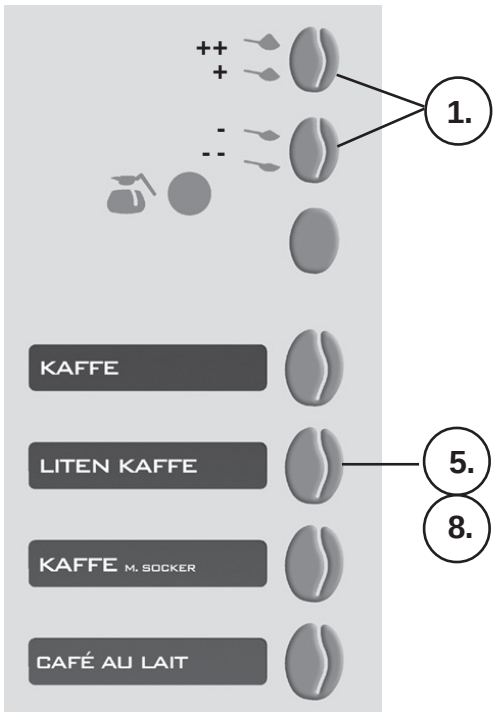
The machine has a cup counter which is available to see and reset with the key switch in ”cup” (normal) position.



1. **Push ”-” button for 6 seconds.**
2. After 4 seconds the signal will go faster..
   The display shows: **”Total xxx cups”**
3. Push ”E” button.
   The display shows: **”Choice 1 free xxx cups”**
4. Push ”E” button.
   The display shows **”Choice 1 coin xxx cups”**
5. Push ”E” button.
   The display shows **”Choice 1 xxx cups in can”**
6. Push ”+” button to reach to ”choice 2” etc.
7. Push choice 3 to reset the counter.
8. Push ”Stop” button to go back to user mode.

Easy Access:

Volume and strength can be adjusted ±15% with the key switch in ”cup” (normal) position.



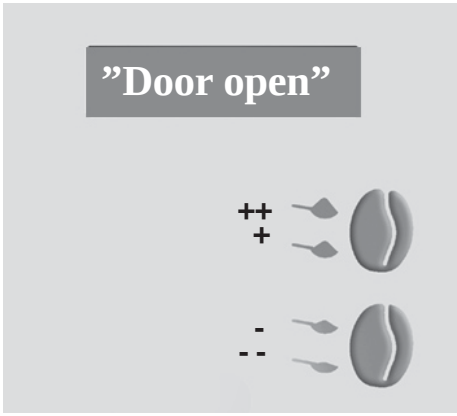
1. **Push ”+” and ”-” button at the same time.**
2. After 4 seconds the signal will go faster.
3. The display shows: ”Easy access” ”strength 1 100%”
4. Choose the drink you want to change by pushing ”+” or ”-” button.
5. Push ”E” button.
6. The display shows: for example. Volyme 4 and” Blinking 100%”
7. Change by pushing ”+” or ”-” button.
8. Push ”E” button to confirm the change.
   Press ”stop” to go back to user mode.

10. Safety functions. Excellence

The machine is equipped with following safety functions

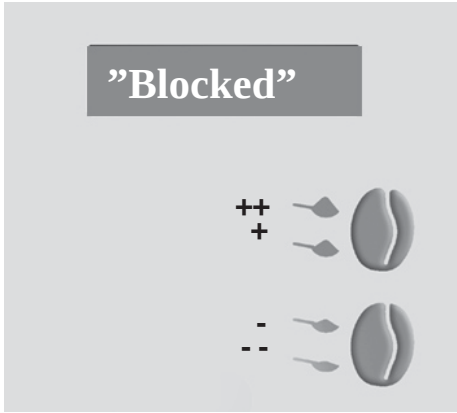
1. Indication of door
Door not closed
The display shows; ”Door open”

2. When machine is not in use:
The valves are blocked.



11. Failure messages.

Failure messages which can mostly be corrected without any help from service company



1. The display shows; ” Blocked” ”Water level low”
Please check incoming water connection
Turn off the machine with the main switch
wait for 10 sec. and turn on again.

2. The display shows normal: but no drink is coming.
Possible cause of failure:
Mechanical stop in the ingredients canisters or whipper.

Measure: Try to find the cause of failure. Clean the mixer system and try again.

12. Storage / Transport.

Transport and no use in long time.

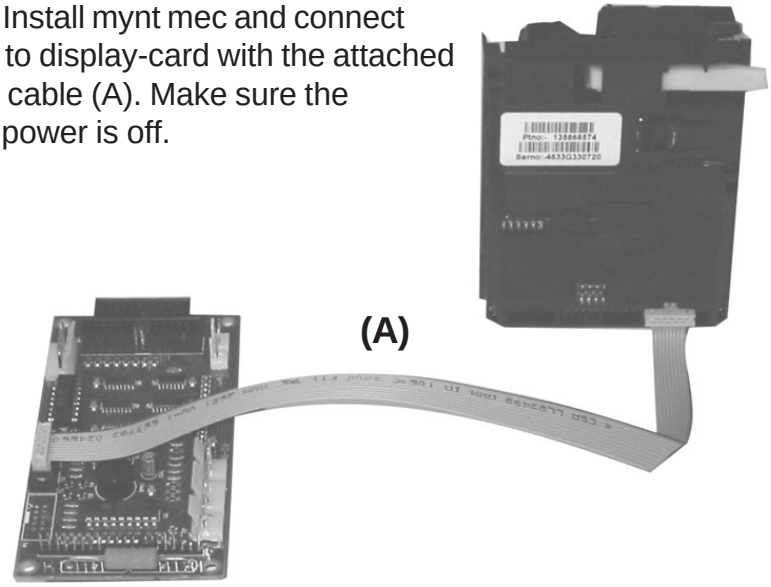
1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tanks.
3. Keep machine free from frosts.

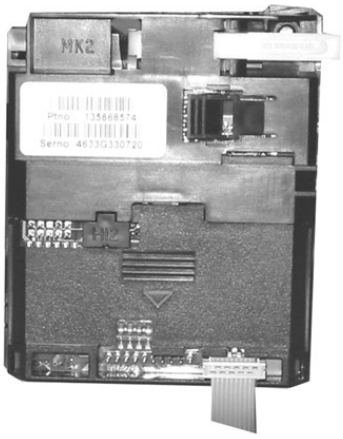
Long machine storage at temperatures below 0ºC (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.

Installation of mynt mec for Freshbrew machines CQ.

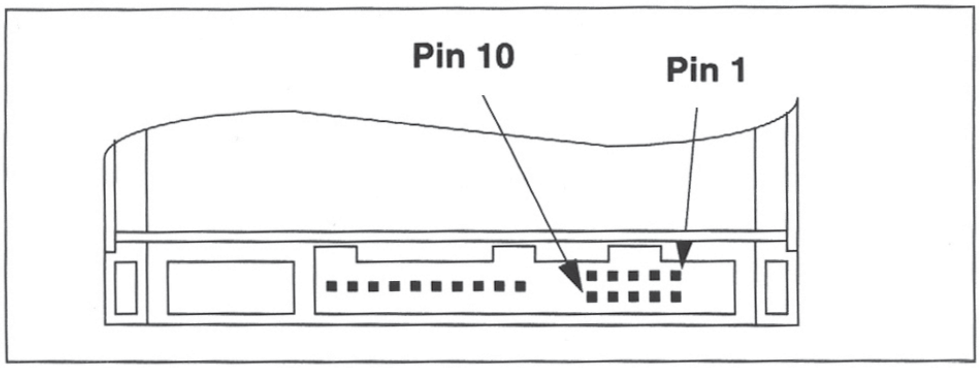
IMPORTANT: Installation must be done of an authorized technician.

1. Install mynt mec and connect to display-card with the attached cable (A). Make sure the power is off.

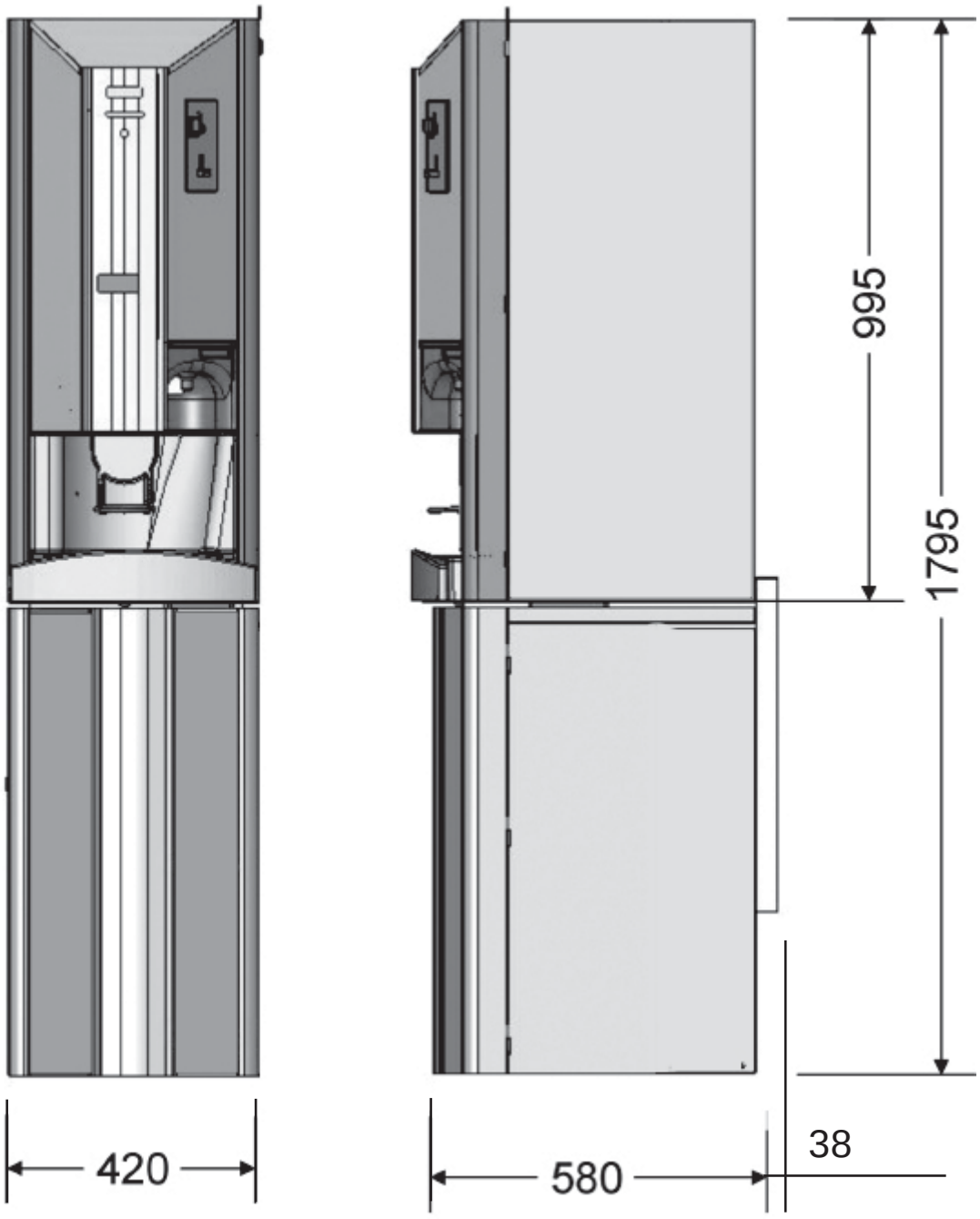




Connection



Connection placement; Version 212


995
1795
420
580
38

15. Exchange of water cleaning filter. Change every sixth month

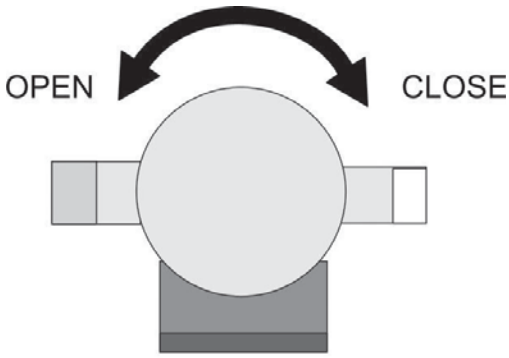
To make sure a high quality on your drinks. change water cleaning filter every sixth month

The display shows: ”Inlet filter”

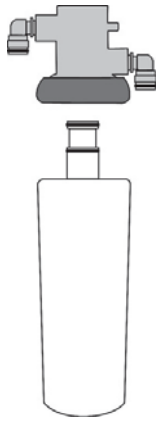
Exchanging water cleaning filter. (carbon filter).

1. Open door, (base cabinet).
2. Lift out the waste box.
3. Loosen filter: Turn filter clockwise (approximately 15 degree).

4. **Assemble the new filter.**
   (Only use Coffee Queen original water cleaning filter:
   Article no: **1505344**).



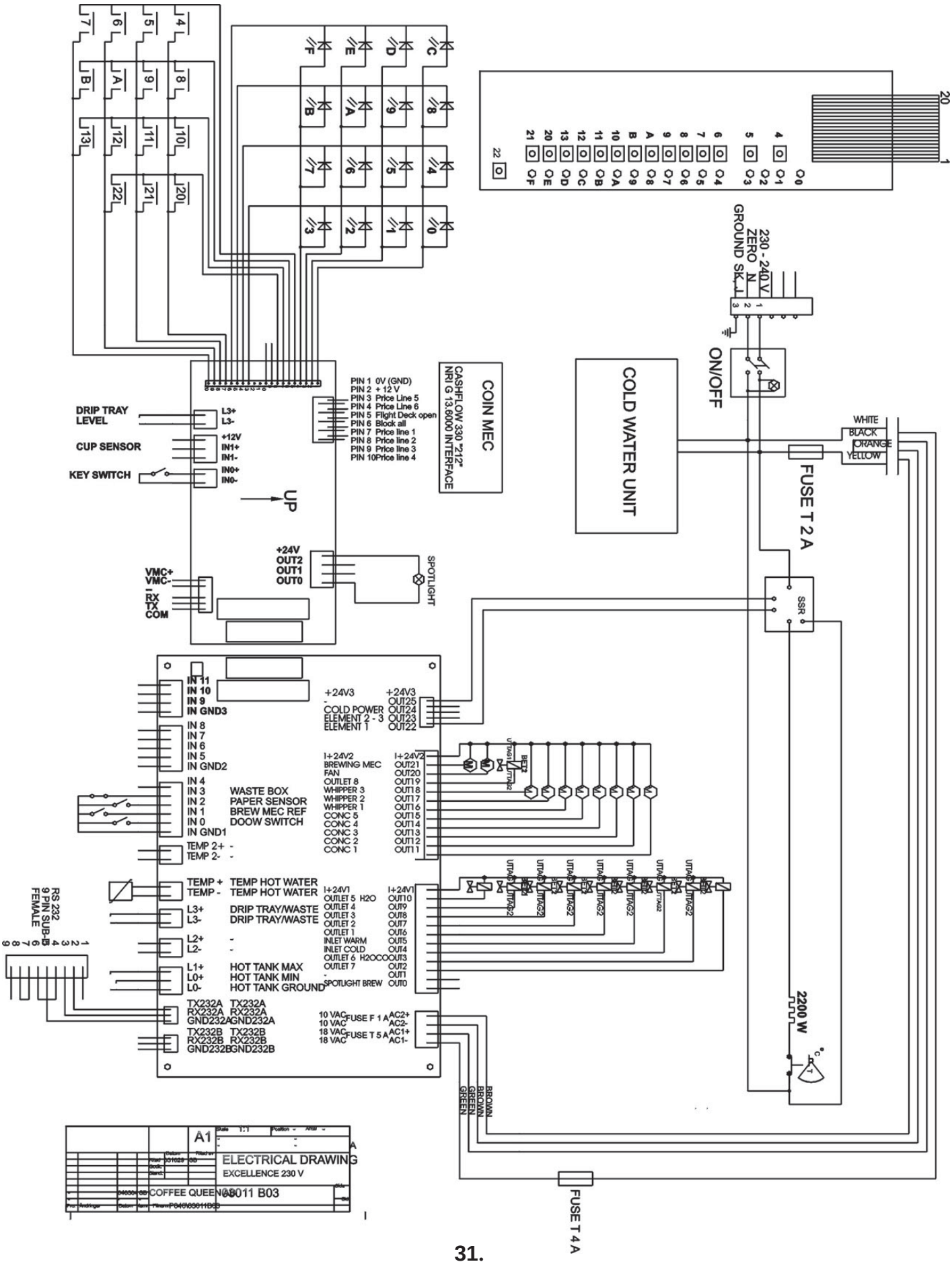
Filter from below



5. Reassemble waste box, Close door.
   Machine is ready to use again.
6. **Reset Timer: go to Easy Access.**
   (Push ”+” and ”-” button at same time.
   Change with ”+” or ”-” button, until display shows ”filter”). Push ”E” button to accept.

   (With reset means that a new adjustment is done, valid a new period of 6 month before the display shows ”filter” exchange again).

7. **Now push the button for chilled water.**
   Push until water is coming in a regularly flow.


COIN MEC
CASHFLOW 330 "212"
NRI G 13.6000 INTERFACE
COLD WATER UNIT
ON/OFF
FUSE T 2 A
FUSE T 4 A
SSR
2200 W
SPOTLIGHT
DRIP TRAY LEVEL
CUP SENSOR
KEY SWITCH
WASTE BOX
PAPER SENSOR
BREW MEC REF
DOOW SWITCH
HOT TANK MAX
HOT TANK MIN
HOT TANK GROUND
DRIP TRAY/WASTE
TEMP HOT WATER
RS 232 9 PIN SUB-D FEMALE
ELECTRICAL DRAWING
EXCELLENCE 230 V
COFFEE QUEEN 09011 B03

Description;	Art. no	Pos. no.	Amount/unit Ex,
Level sensor complete	120548	1	1
Gasket, silicone for sensor	150118-02	2	1
Heating element 2200W 230V	1601361	3	1
Water tank complete	7001305	4	1
Gasket, (lid water tank)	1206591	5	1
Motor gear 145 rpm, without axle	1604612	6	4
Motor axle *for* 1604612, 16mm	1604614	7	4
High limit controll, Bulba 73mm	220220	8	1
NTC thermistor	1604133	9	1
Rubber grommet , inlet for NTC thermistor	1605361	10	1
Valve outlet 24 V DC	120627-03	11	4
Membrane	1501191	11	4
Inlet, for valve	160537-03	12	4
Bulk head adaptor, mixing bowl	120498	13	2
Switch 2 pol (illumin.)	160801-04	14	1
Plug, (watertank)	160538-03	15	-
Steam trap	120500	16	2
Mixing bowl	1204852	17	2
Whipper	1204842	18	2
Motor whipper 24V F	1604591	19	2
Assembly plate	1204781	20	2
Whipper motor plate	1604592	21	2
Valve, double outlet 24V	1104525	22	1
Outlet brew mech./angled	1201481	23	1
Outlet brew mech./extender	1201482	24	1
Outlet brew mech./adapter	1201483	25	1
O-ring 36,2 x 3,0	120650	26	1
O-ring 15,6 x 1,78	120652	27	1
Foam (filter) for dust trap	1201282	28	1
Dust trap	1105350	29	1
Slinger disc	120480	30	2
Grommet for whipper pin	120655-02	31	2
O-ring for assembly plate mod. F	120638	32	2
Silicone hose outlet valv./Outlet 8x12 L=600	150501	33	1
Silicone hose inlet / water tank 8x12 L=530	150501	33	1
Silicone hose water tank / drain 8x12 L=1000	150501	33	1
Silicone hose water tank 8x12 L=320	150501	33	1
Silicone hose outlet valv./topp. 8x12 L=300	150501	33	1
Silicone hose outlet valv./choco 8x12 L=280	150501	33	1
Silicone hose outlet valv./brewm.8x12 L=330	150501	33	1
Silicone hose mixer 1/Outlet 8x12 L=200	150501	33	1
Silicone hose mixer 2/Outlet 8x12 L=240	150501	33	1

Note! Silicone hose 150501 (by the metre (amer. meter)

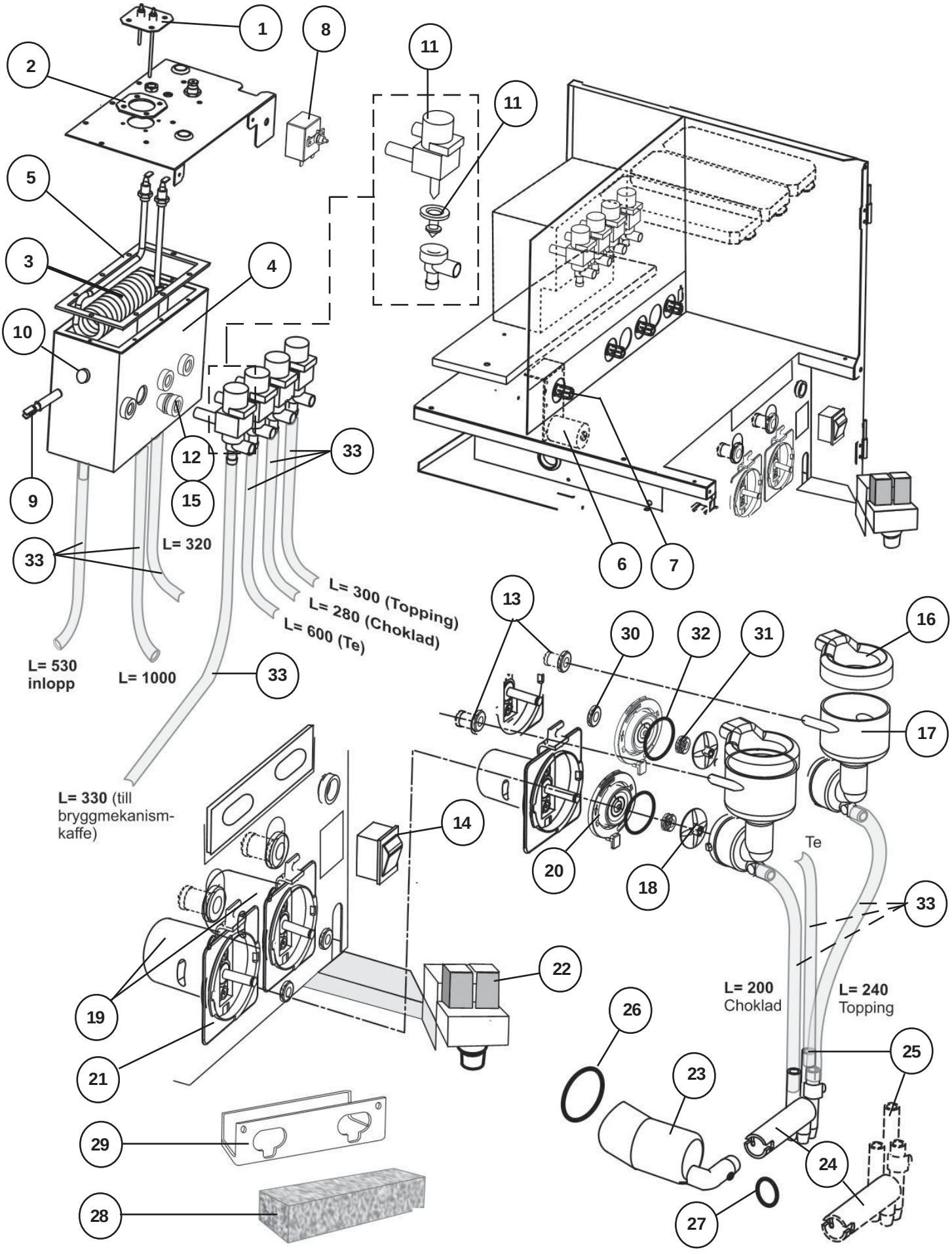
Description;	Art. no.	Pos. no.	Amount/unit Ex,
Fan	1604171	34	1
Grid cover for fan	1604172	35	1
Valve inlet 2,5 l/min	1206281	36	1
Solid state	1604201	37	1
Electronic card CON 1200 (*in use on machine until 0609)*	1604002	38	1
Electronic card Ver. II (*in use on machine from 0610)*	1604102	38	1
Fuse 4 Ampere (slow 5x20)	1604381	39	1
Decal - fuse 5/1Amp. slow	1701983	40	1
Decal - fuse 4 Amp. slow	1701982	41	1
Brew engine unit compl.	1201432	42	1
Brewer dock white	120144	43	1
Pin 3,5x36	1201453	44	1
Pin 2,0x36	1201454	45	1
Microswitch V5J (brew engine)	160829	46	1
Main supply cable 3x1mm^2	160522	47	1
Main supply cable, Europa	160565	47	1
Inlet-plug and socket	160570	47	1
Fuse holder	1604351	48	2
Fuse 2 Amp. slow 5x20	1604382	49	1
Decal - fuse 2 Amp. slow	1701981	50	1
Connection block PA 80	160351	51	1
Gable (connection block) PA 80	160352	52	1
Transformer	5003111	53	1
Micro switch	160841	54	1
Waste box, top cabinet	1105356	55	1
Waste funnel, top cabinet	1105357	56	1
Waste bag	1704921	57	-
Brew mechanism, complete	7001137	58	1
Tool, dismantling of filter	4720090	59	1
Water filter compl. + holder with patron	1505350	60	1
Filter head	1505346	61	1
Filter cartridge	1505344	62	1

Description;	Art. no.	Pos. no.	Amount/unit Ex,
Ingredients canister B67 x H400 plastic	1204965	63	3
Ingredients canister B160 x H400 (coffee)	1204964	64	1
Lid 160 (coffee)	1204952	65	1
Feed control, steel (coffee)	1204713	66	1
Agitator incl. spring (coffee)	1204733	67	1
Cage (motor shaft)	1801451	68	1
Chute, left (FB)	120489	69	1
Cup holder	1102032	75	1
Diode lamp complete	1104544	76	1
Drip tray	1105351	77	1
Drip tray insert	1102031	78	1
Flat conductor cable	1606727	79	1
Display board (*in use on machine until 0609)*	1604007	80	1
Display board Ver 1(*in use on machine from 0610)*	1604101	80	1
Key-switch	1202551	81	1
Membran switch	1603841	82	1
Lock with clamp(door) Instant	120250	83	2
Key, (door) Instant	120251	84	2
Service key (tool)	180290-03	85	1
Waste box, base cabinet	1105317	86	1
Drip pan, base cabinet	1204611	87	1
Foot, base cabinet	120316	88	4
Foot, adjustable	1203202	89	4
Chilled water unit complete. (with carbonic acid).+(GASOMETER)	1104521	90	-
Chilled water unit	1104571	91	-
Hose 5/16” ext. x 0,187” int.	1104527	92	
Isolation for hose (1104527)	1104528	93	

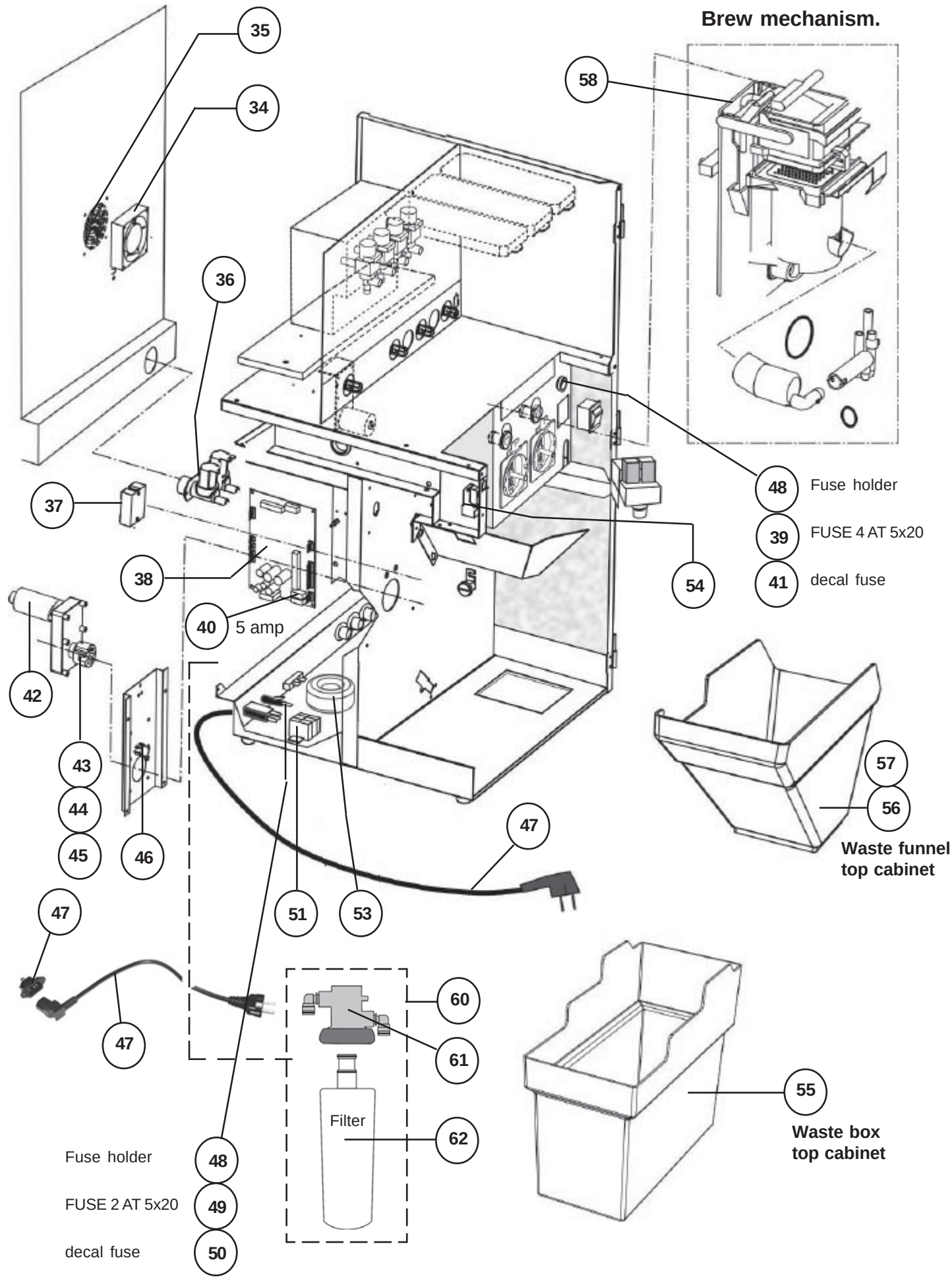
Description:	Article no.	Pos.no.	Amount/unit
Chiller unit water + CO2			
from serial no. 04119241169			
Chiller unit with water + CO2 complete	1104521		
Compressor ELECTROLUX GD 40 MB	1104580	94	1
Clixon for GD40MB	1104581	95	1
Start capacitor for GD40MB	1104582	96	1
Startrelay for GD40MB	1104583	97	1
Condenser 101150	1104584	98	1
JG PM060806E	1104585	99	3
Non return valve	1104586	100	1
JG PM090612E	1104587	101	2
JG PM0208E	1104588	102	1
JG SM030808S	1104589	103	1
Filter dryer	1104590	104	1
Fan motor ALEXMAR 5W	1104591	105	1
Fan blade	1104592	106	1
Fan holder	1104593	107	1
Thermostat RANCO K50 L1319	1104594	108	1
Motorpump	1104605	109	1
Solenoid valve	1104598	110	1
JG PM4508F4S	1104599	111	1
Electronic box	1104601	112	1

Description:	Article no.	Pos.No.	Amount/unit
Chiller unit water from serial no 04119240139			
Chiller unit water complete	1104571		
Compressor ELECTROLUX GD 40 MB	1104580	113	1
Clixon för GD40MB	1104581	114	1
Start capacitor for GD40MB	1104582	115	1
Startrelay for GD40MB	1104583	116	1
Condenser101150	1104584	117	1
Filter dryer	1104590	118	1
Fan motor ALEXMAR 5W	1104591	119	1
Fan blade	1104592	120	1
Fan holder	1104593	121	1
Thermostat RANCO K 50 L3019	1104594	122	1
JG SM030808S	1104589	123	2
Accessories			
KIT cool drinks Excellence CO2	**7001161 -**	**-**	
Valve, 2,5L/min. 24 VDC	1206371 -	2	
Coupling 3/4" - 5/16" JOHN GUEST	1104542 -	2	
Controller 1,9L/min.	1206011 -	1	
Angle coupling STEM 5/16" - TUBE 5/16"	1104539 -	4	
T - coupling hose 5/16"	1104540 -	2	
Locking clamp	1104533 -	10	
Hose 5/16" ext. x 0,187" int. 1,9meter	1104527 -	-	
Isolation for hose 1104527 1,7meter	1104528 -	-	
Y-pipe (plastic)	180113 -	2	
Bundle band 3,4 x 145 black	190214 -	1	
Silicone hose 8 x 12mm 0,35meter	150501 -	-	

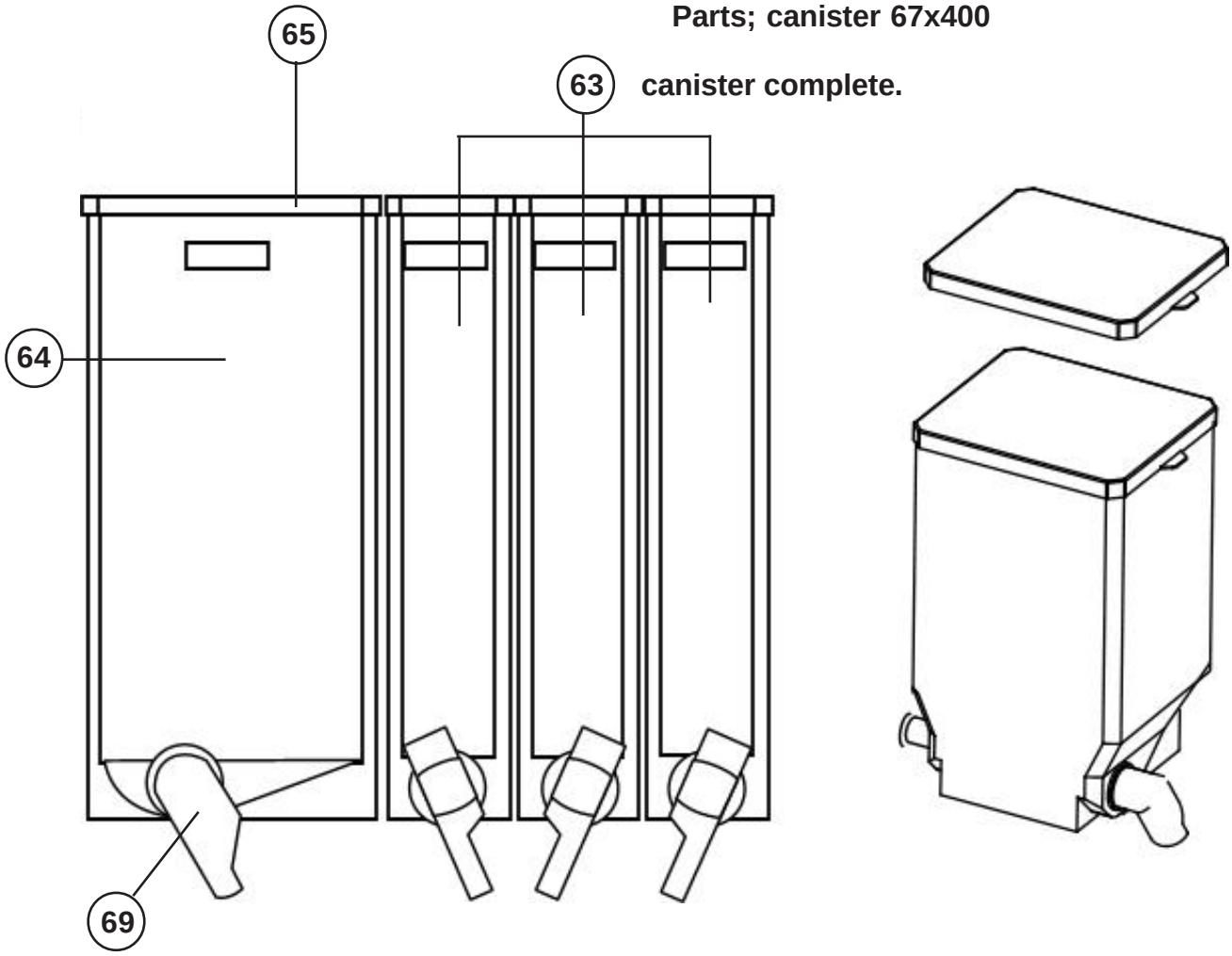
Description:	Article no.	Pos.no.	Amount / unit
Deflector, Cylinder	4720008	125	
Pin, Crank Arm	4720010	126	
O-ring Piston	4720012	127	
Rubber Ring, Piston	4720013	128	
Teflon Seal	4720014	129	
Plate, Top	4720015	130	
Screw, 8 x 1/2, Truss, AB, TAPP	4720016	131	
Cylinder	4720017	132	
Plug, Vent, Cylinder	4720018	133	
Screw, 4-40 x ¼, Truss	4720019	134	
Screw, 8-32 x ½, Truss	4720020	135	
Assembly, Filter Screen, Poly, #44	47200213	136	
Seal, Brew Chamber	4720022	137	
Bar, Latch	4720023	138	
Carriage, Wiper	4720024	139	
Rod, Carriage, Wiper	4720025	140	
Retaining Ring, .250	4720026	141	
Wiper, Complete	4720027	142	
Brew Chamber	4720028	143	
Spring Clip, Latch Bar	4720029	144	
Housing, Vertical Rod	4720001	145	
Cam, Triple	4720002	146	
Unwipe Arm Assembly	4720003	147	
Spacer, Wipe Arm	4720004	148	
Spring, Wipe Arm	4720005	149	
Retaining Ring,TRU ARC	4720006	150	
Vevarm	4720007	151	
Plate, Ret., Cycle	4720030	152	
Plate, Ret., Support	4720031	153	
Latch, Block, LHS	4720032	154	
Latch, Block, RHS	4720033	155	
Retaining Ring	4720034	156	
Tube, Outlet, Water	4720035	157	
Wrap, Brew Chamber	4720036	158	
Shim 0,2	1303501	159	
Shim 0,5	1303502	159	
Spacer, Sil., 3/16 x .350 x 1.5	4720038	160	
Spring, H-Frame	4720039	161	
H-Frame	4720040	162	
Screw, 8-32 x 3/4, PAN	4720041	163	
Pin, Grooved, 3/16 x 1.25	4720046	164	
Wipe Arm, Assembly	4720048	165	
Vertical Rod, Welded	4720049	166	



Pos. 33 Silicone hose sales by metre

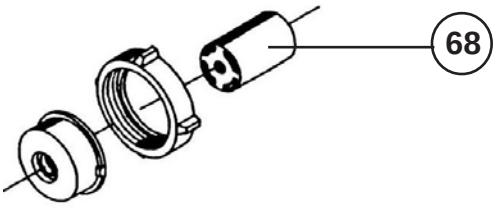

Brew mechanism.
35
34
58
36
37
38
40 5 amp
48 Fuse holder
39 FUSE 4 AT 5x20
41 decal fuse
54
42
43
44
45
46
47
51
53
57
56
Waste funnel top cabinet
47
47
60
61
Filter
62
55
Waste box top cabinet
Fuse holder 48
FUSE 2 AT 5x20 49
decal fuse 50

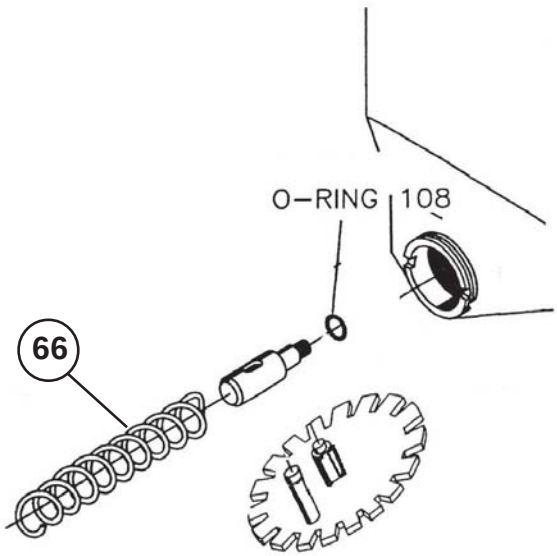
Parts; canister 67x400

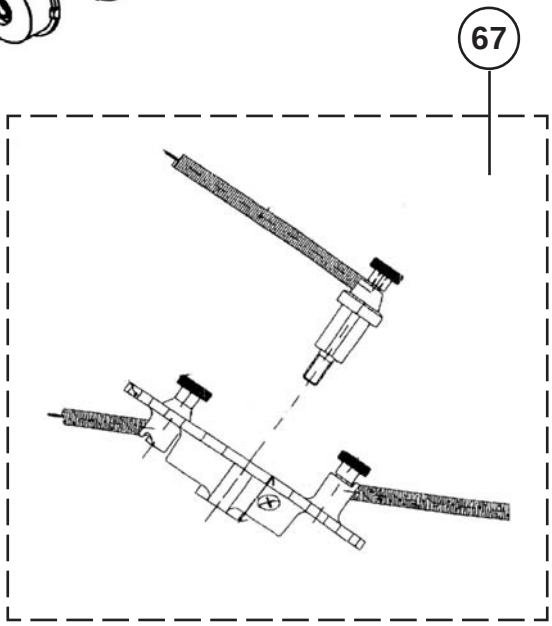


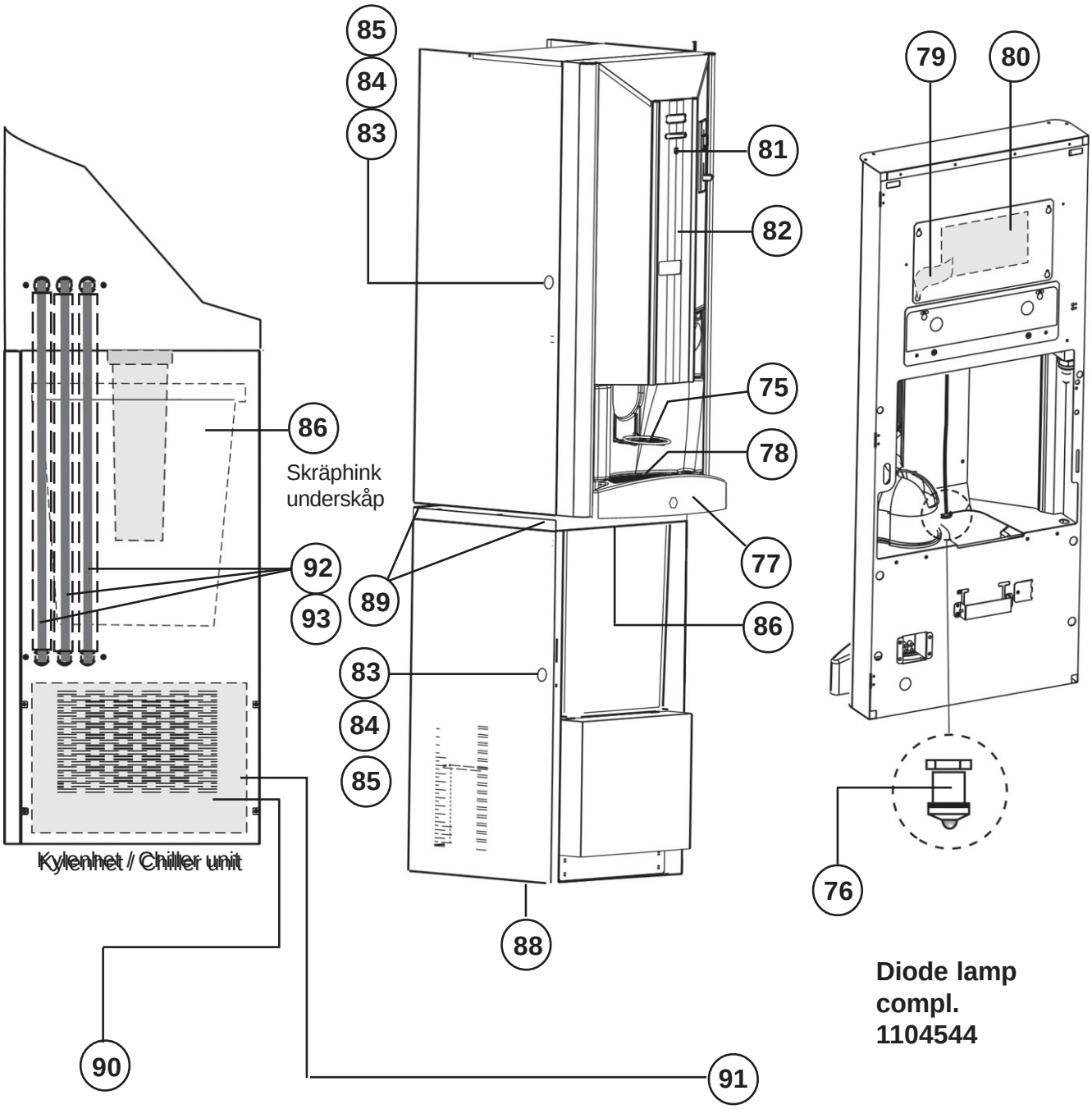
canister complete.

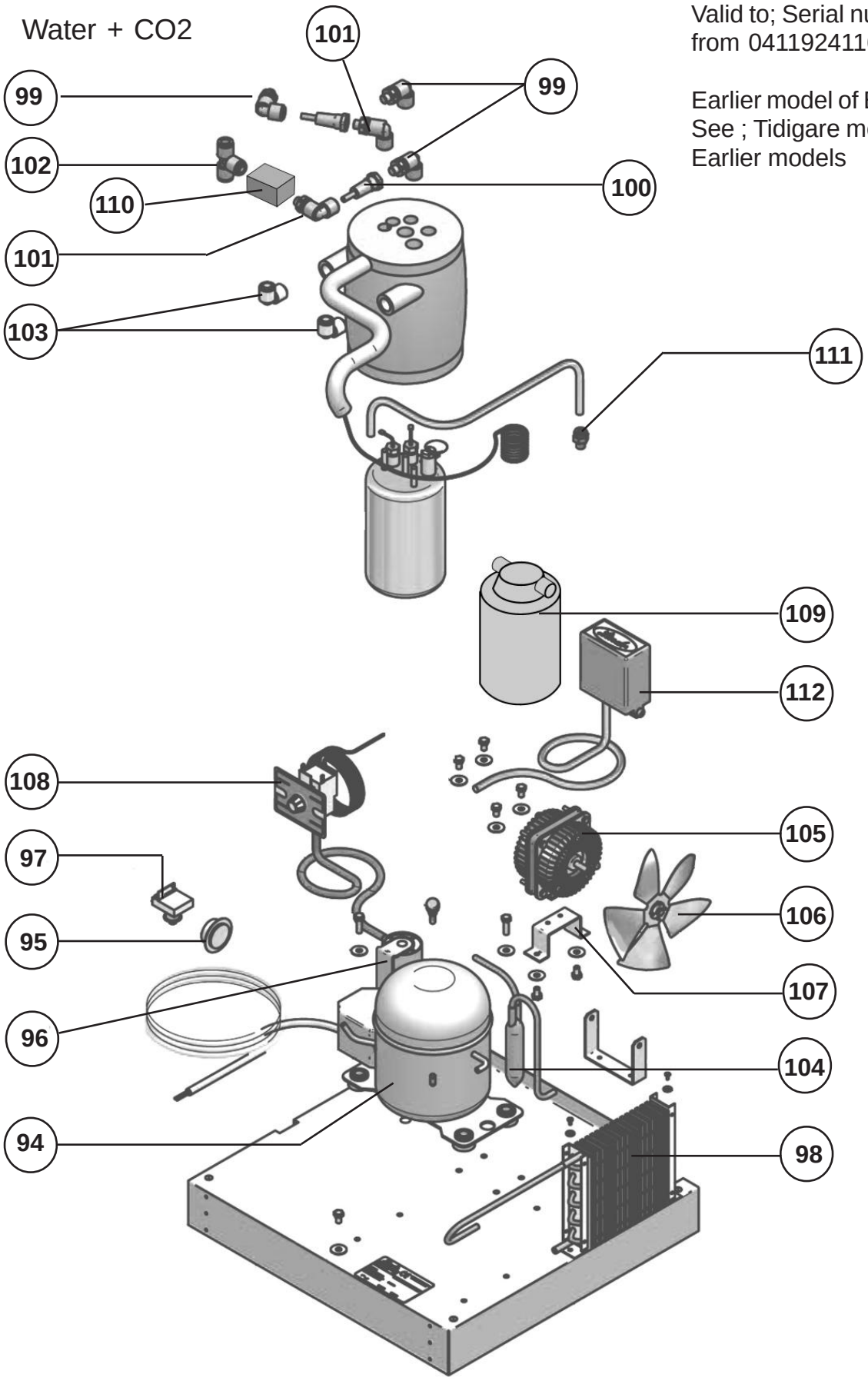
Parts; canister for coffee 160x400





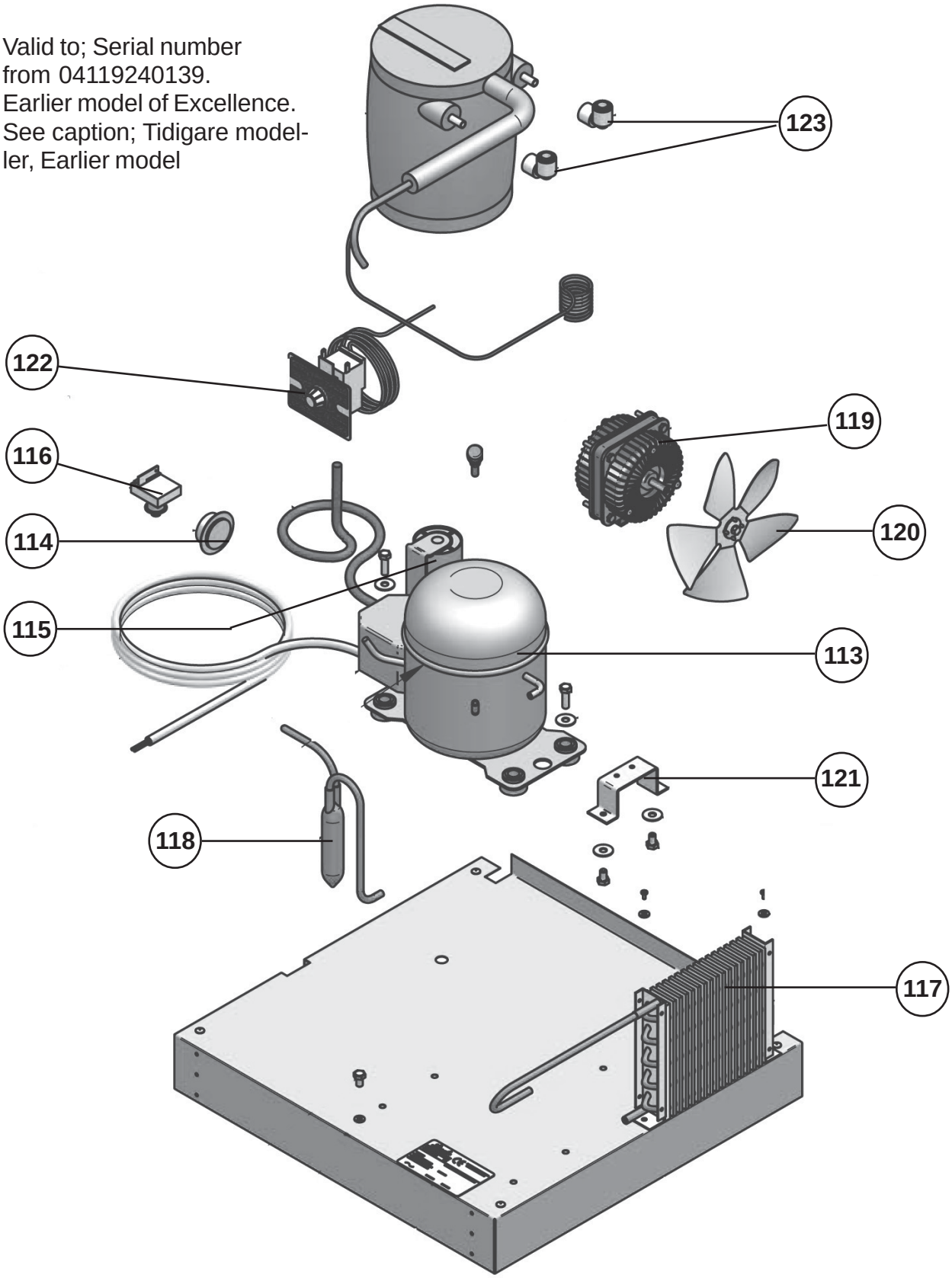


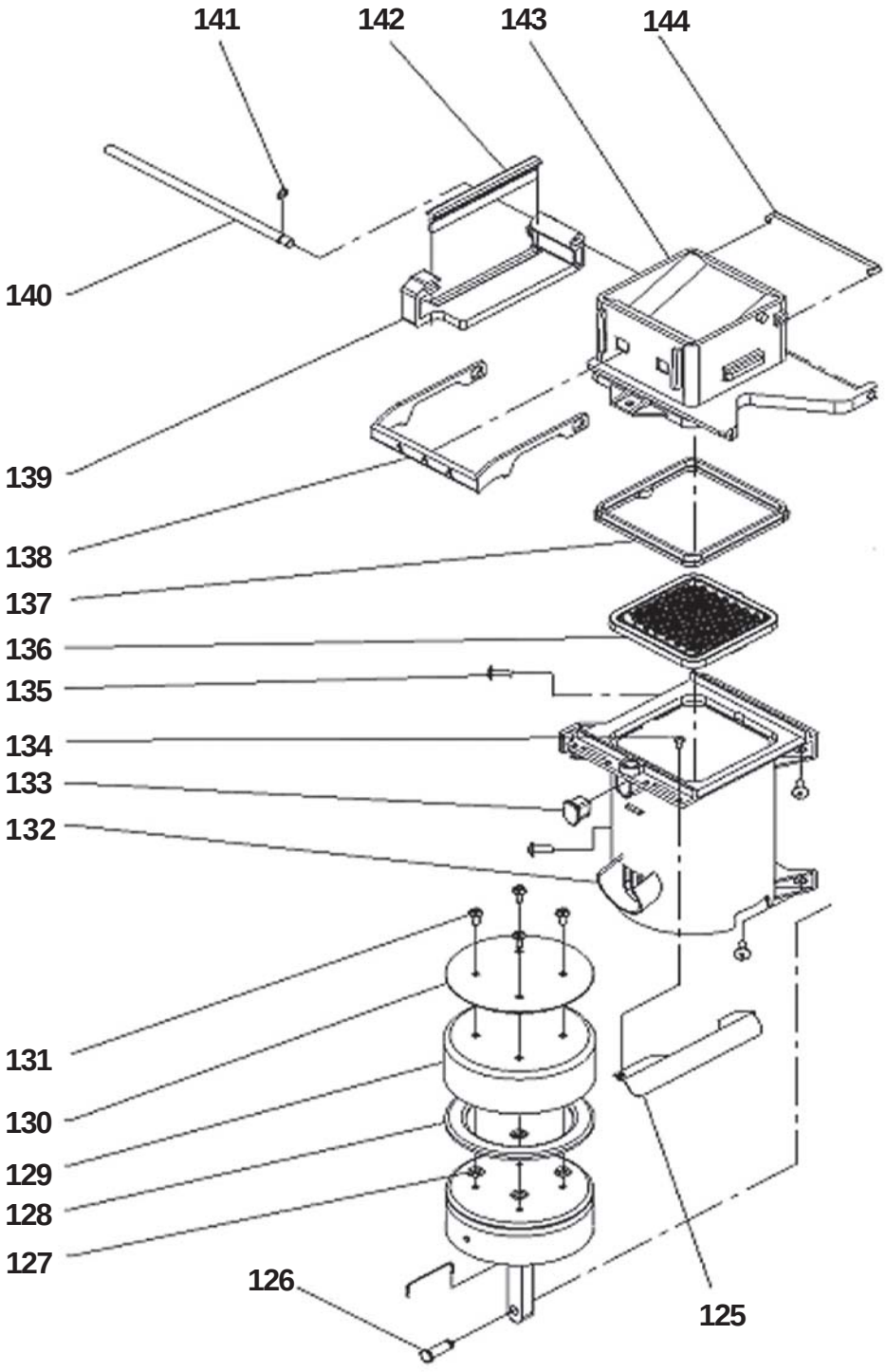

85
84
83
81
82
79
80
75
78
77
86
Skräphink
underskåp
92
93
89
83
84
85
86
Kylenhet / Chiller unit
88
76
90
91
Diode lamp
compl.
1104544

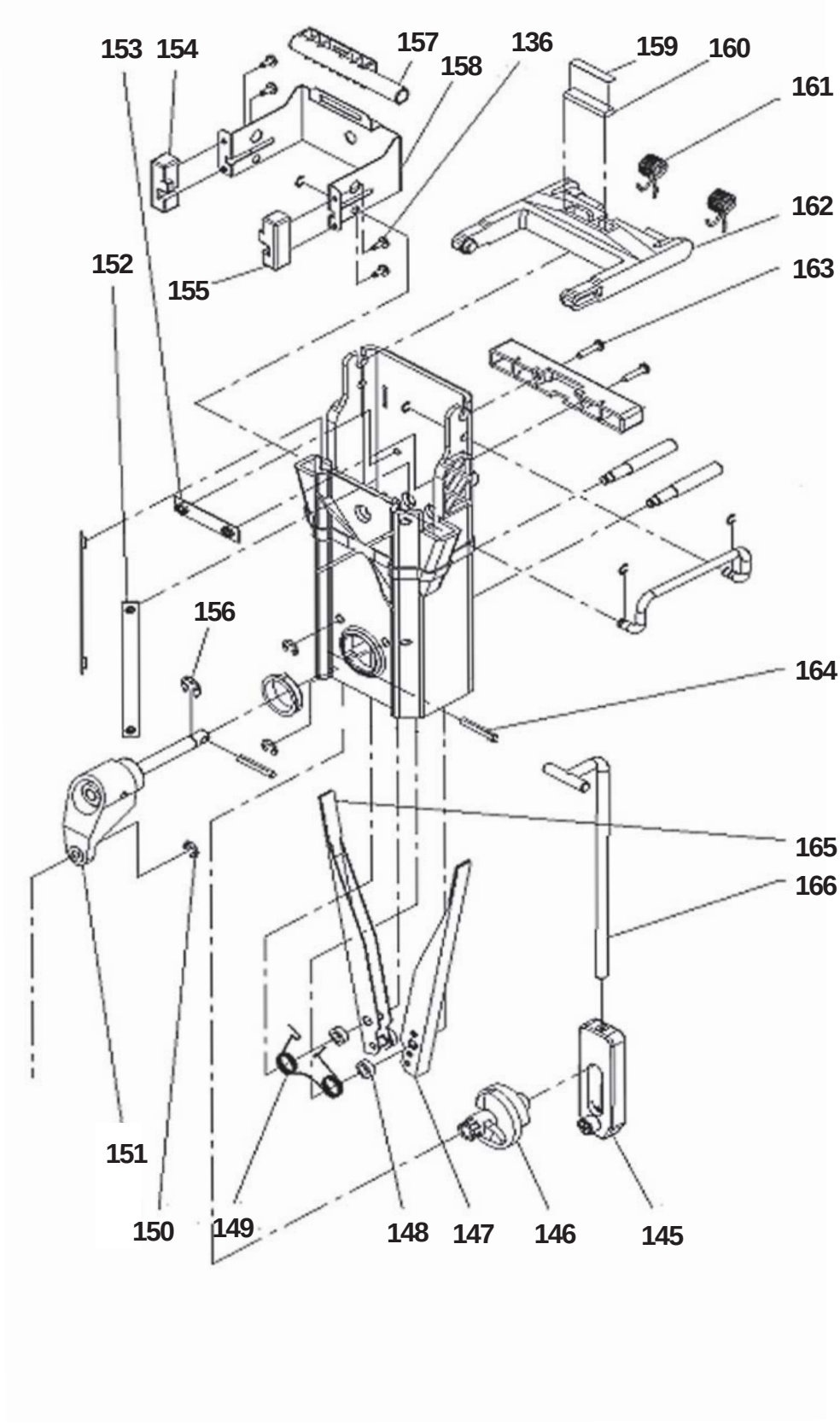

Water + CO2
Valid to; Serial number from 04119241169.
Earlier model of Excellence. See ; Tidigare modeller, Earlier models
99
101
99
102
110
100
101
103
111
109
112
108
105
97
106
95
107
96
104
94
98

Water

Valid to; Serial number
from 04119240139.
Earlier model of Excellence.
See caption; Tidigare model-
ler, Earlier model




141
142
143
144
140
139
138
137
136
135
134
133
132
131
130
129
128
127
126
125


153
154
157
158
136
159
160
161
162
163
152
155
156
164
165
166
151
150
149
148
147
146
145

COFFEE QUEEN

EXCELLENCE

FOR SERVICE

Please, contact your retail dealer

Your retail dealer

.....

.....

.....

COFFEE QUEEN AB, Box 960, 671 29 ARVIKA, besöksadress; Korpralsv 1B,
Tel vxl; +46 (0)570-47700, Fax; +46 (0)570-47719
E-mail: info@coffeequeen.se www.coffeequeen.se

Art. nr/Art. no. 1704357